

THE HENDERSON COOK BOOK



1914

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To my Precious Mamma
from
Elizabeth

Christmas 1920

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THE HENDERSON COOK BOOK

SECOND EDITION

*Here's to the Home—a man's kingdom,
a child's paradise and a woman's world*



*Compiled by the
Ladies' Aid Society of the First Baptist Church
Henderson, North Carolina
1914*

WEIGHTS AND MEASURES

Four tablespoonfuls -----	1 gill
12 tablespoonfuls dry material-----	1 cup
16 tablespoonfuls liquid material-----	1 cup
1 cup liquid material-----	2 gills
1 heaping tablespoonful sugar-----	1 oz.
1 heaping tablespoonful butter-----	2 oz.
2 rounded tablespoonfuls flour-----	1 oz.
1 cup butter or sugar-----	$\frac{1}{2}$ lb.
2 cups flour-----	$\frac{1}{2}$ lb.
1 pint butter-----	1 lb.
1 pint sugar -----	1 lb.
1 quart flour -----	1 lb.

AN OUNCE

Housekeepers are often confused by the mingling of weights and measures in a recipe, therefore an accurate schedule is a good thing to have around:

An ounce of granulated sugar equals two level tablespoonfuls.

An ounce of flour, four level tablespoonfuls.

An ounce of butter, two level teaspoonfuls.

An ounce of ground coffee, five level tablespoonfuls.

An ounce of cornstarch, three level tablespoonfuls.

An ounce of thyme, eight level tablespoonfuls.

An ounce of grated chocolate, three level tablespoonfuls.

An ounce of pepper, four level tablespoonfuls.

An ounce of salt, two level tablespoonfuls.

An ounce of mustard, four level tablespoonfuls.

An ounce of cloves, four level tablespoonfuls.

An ounce of cinnamon, four and a half level tablespoonfuls.

An ounce of mace, four level tablespoonfuls.

An ounce of curry, four level tablespoonfuls.

An ounce of chopped 'suet, a fourth of a cupful.

An ounce of olive oil, two tablespoonfuls.

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THE HENDERSON COOK BOOK

SOUPS

CLAM BOUILLON.

Procure a hundred little necks in the shell, scrub and rinse thoroughly in cold water, put into a kettle with three quarts of hot water and cook until the shells open. Drain, strain the broth and return to the kettle, while you remove the clams from the shells and chop them fine. Add them to the hot broth, and season with three tablespoonfuls of butter; salt, if necessary, and a little pepper. Cook ten minutes and serve in cups on plates with a little minced parsley, and a tablespoonful of whipped cream on top. Pass crackers or little cubes of toasted bread with them. Do not fill your dishes more than half full.

If you do not wish to use the fresh clams, you can buy the clam juice or clam bouillon already prepared.

BEEF BOUILLON.

As this is always a staple, directions for its making may not come amiss. Beef bouillon proper is beef broth prepared from the liquor of bouillon or boiled beef, with vegetables to season. Neither beef nor vegetables are boiled longer than is necessary to cook them, and supplementary bone and sinew are added in order to get as much gelatine as possible. To five pounds of good fresh beef from the middle of the leg, allow two pounds of bone, two quarts and a half of cold water, a heaping teaspoonful of salt, a small bunch of kitchen herbs, two cloves, two peppercorns, one onion, one stick of celery or a teaspoonful of celery salt, one small carrot and half a turnip. Have the butcher crush the bones, and lay them in the pot first. Wipe off the meat, and cut in small pieces, remov-

ing all the fat. Lay the meat on the bones, pour the cold water over, add the salt, and place on the range where it will come very slowly to a boil. As soon as the scum rises, remove, and if the liquor boils too fast, pour in a small cupful of cold water to check the boiling and make the scum rise. Repeat this twice. Now add the seasoning herbs and sliced vegetables and simmer slowly—not boil—for three or four hours, but remove vegetables and herbs before they cook to “rags,” the meat only remaining in the pot until the end of the process. During the cooking process the soup should boil down to about three and a half pints. Strain, pour into a perfectly clean vessel, and when cold remove the fat. When ready to serve, heat and serve in cups. This will suffice for eight persons.

If one needs a larger quantity, the portions should be increased accordingly, or supplemented by the bouillon capsules or extract of beef dissolved in hot water. It should be rich and stimulating, clear, with an agreeable odor and rich brown color. If not dark enough, a lime caramel or kitchen bouquet will make it all right. Little dinner rolls or reception wafers go with the bouillon.

CREAM TOMATO SOUP.

Stir together until smooth 2 tablespoonfuls flour and 2 tablespoonfuls melted butter. Cook in a stewpan slowly, adding 1 pint of boiling milk and stirring until smooth and creamy. Add salt and pepper to taste. Stew a small can of tomatoes (1 pound), strain through a sieve, and while hot add to the above cream. Cook them thoroughly together and serve.—*Mrs. J. T. Elmore.*

CREAM OF TOMATO SOUP.

One quart of milk, 1 pint stewed tomatoes, 1 large tablespoonful of butter, sprig of parsley, 1 tablespoonful of sugar, $\frac{1}{4}$ teaspoonful of baking soda, 2 tablespoonfuls of flour. Put the tomatoes on to stew with parsley, salt and pepper to taste,

let them stew for fifteen minutes. Put the milk on to boil. Rub the butter and flour together, add to the milk when boiling and stir constantly until it thickens. Now press the tomatoes through a sieve and, if ready to use the soup, add the sugar and soda to the tomatoes and then the boiling milk; stir thoroughly and serve immediately. It must not go on the fire after mixing the milk with the tomatoes or it will separate. If you are not ready, let them stand on the fire separately and mix them when wanted.—*Mrs. Thos. Bullock.*

CREAM CHICKEN SOUP.

Scraps and bones of chicken or turkey, 3 pints cold water, 1 stalk celery cut in pieces, 1 large spoon of butter, 2 heaping tablespoonfuls of flour, 1 sliced onion, 1 pint cold milk, salt and pepper. Simmer slowly the chicken, water, celery and onion until reduced to about one quart. Strain out the bones. Melt butter and stir it into flour and add the milk. Boil until thick and add to the chicken broth just before serving. Season and serve very hot.—*Mrs. D. H. Mangum.*

VEGETABLE SOUP WITH BEEF.

Ten cent soup bone, 5 quarts cold water, 1 onion (small), 1 turnip, 1 potato, 1 carrot, 1 parsnip, 1 root of celery, 1 tea-cup chopped cabbage, salt and pepper to taste, 2 tablespoons of rice. Put soup bone in soup kettle, add the cold water; place over a moderate fire. Bring slowly to a boil, skim off skum and simmer gently 4 hours. Remove the meat and skim again. Wash the vegetables, cut into dice and add them to the soup. Simmer 1 hour longer, season to taste, and it is ready to serve.—*Mrs. D. H. Mangum.*

TOMATO BISQUE.

Strain carefully 1 pint of tomato liquid and put over the fire in a porcelain kettle. Put on in a double boiler a generous pint of fresh milk, and when it comes to a boil add

a heaping dessertspoon of flour which has been smoothly blended with a third of a cup of milk and allowed to cook about ten minutes. Next add to the boiling tomato a scant half-teaspoon of soda. Stir thoroughly and strain through a fine sieve. Add to the boiling milk a piece of butter the size of a walnut. Pour this into the tomato and remove quickly from stove. On no account allow the mixture to boil. Season with pepper and salt and serve immediately.—*Mrs. Henry Powell.*

CREAM OF PEA SOUP.

Press through a colander a pint of cooked peas; put them into a double boiler with one quart of milk; add a bay leaf and a teaspoon of onion juice or grated onion. Rub together 2 tablespoons of butter and two of flour; add to the mixture, stir and cook until thick and smooth; about 10 minutes will suffice. Add a teaspoon salt, a saltspoon white pepper, and serve with croutons.

CREAM OF CELERY SOUP.

Chop fine enough celery to make 1 quart by measure. Cover with 1 quart water and simmer gently for 20 minutes. Press through a colander. Put a quart of milk in double boiler. Rub together 2 tablespoons butter and 2 of flour; add to milk; stir until thick and smooth. Add a teaspoon salt, a saltspoon white pepper. Add the celery mixture; strain all through a fine sieve and serve at once.—*Mrs. W. B. Waddill.*

CREAM OF CORN SOUP.

Score each row of grains on 6 ears of corn; then with a knife press cob carefully and throw the cobs into a kettle. Cover with quart of water, bring to boiling point, strain and add to scraped corn. Rub together 2 tablespoons butter and 1 of flour; stir into the mixture and bring to boiling point. Add a pint of hot milk, a teaspoon salt, a saltspoon pepper.

If canned corn is used allow 1 can to 1 quart of milk, with the prescribed seasoning.—*Mrs. W. B. Waddill.*

CLAM CHOWDER—CONEY ISLAND.

One-fourth lb. salt pork or bacon, 1 quart tomatoes, 1 pint sliced Irish potatoes, 3 quarts water, 1 quart clams, 2 small onions. Cut the pork into bits, also the onions; fry both brown. Take tomatoes, pork and onions and put with clams (after clams have been previously chopped fine), and then juice of clams. Add water, salt, pepper, a little thyme, a handful flour, and a handful crackers broken. Stew all together for one hour slowly.—*Mrs. C. O. Fountain.*

CREAM OF ASPARAGUS SOUP.

Wash 1 bundle of asparagus; cut off the tops, throw them into a pint of boiling salted water and cook gently for 20 minutes; drain, saving the water in which they were boiled. Add to this the remaining part of the asparagus, cut into small pieces; cook for 15 minutes and press in a colander. Put a quart of milk in double boiler; add, rubbed together, 2 tablespoons each of flour and butter; cook until thick and creamy; add the asparagus that has been pressed through the colander, and when hot add the asparagus tips; season and serve.—*Mrs. W. B. Waddill.*

ASPARAGUS SOUP.

Open one can of asparagus, reserve one cup of liquor from the can. Cut off asparagus tips and put aside, rub stems through a sieve. Heat in the double boiler the asparagus liquor and three cupfuls of milk, blend thoroughly three tablespoonfuls of butter with four tablespoonfuls of sifted flour, and stir in one-half of a cupful of cold milk. Pour heated milk gradually on blended butter and flour, return to double boiler and cook fifteen minutes. Add strained asparagus and heat again. Season with one and one-half level tea-

spoonful and a dash of white pepper. Lastly, add the asparagus tips and serve.

SPINACH SOUP.

Four cups of white stock (broth in which veal or chicken has been cooked), 2 quarts of spinach, 3 cups of water in which the spinach was cooked, 2 cups of milk, $\frac{1}{4}$ cup of butter, 1-3 cup of flour, salt and pepper, $\frac{1}{4}$ teaspoonful of powdered sugar, 1-8 teaspoon of soda.

Wash, pick over and cook spinach thirty minutes in boiling water, to which $\frac{1}{4}$ teaspoon of soda has been added. Drain, chop and rub through a sieve. Add the wetting to this mixture and bring to a boiling point. Bind (or thicken) with the butter and flour rubbed together. Add the milk, bring to boiling point and season to taste.

BAKED-BEAN SOUP.

Cook one hour 2 cups of cold baked beans, 2 cups of tomato, $\frac{1}{2}$ onion and 1 quart of water. Rub through a sieve; add 3 tablespoonfuls each of butter and flour; cook ten minutes; season to taste; strain and serve with crisp crackers or croutons.

OATMEAL PORRIDGE.

Oatmeal

Salt

Water

A special saucepan should be kept exclusively for cooking oatmeal. Pour into the saucepan one cupful of water for each person to be served. Boil, and then sprinkle into it two tablespoonfuls of oatmeal for each cupful of water. Stir well to keep smooth and boil for twenty minutes. Add salt to taste and boil twenty minutes longer. Pour into warm plates and serve with milk, butter or syrup. Any stewed fruit is a nice addition.

BRUNSWICK STEW.

Take one chicken and 2 or 3 slices of bacon (cut up chicken as if you were going to fry it). Put this on in a large boiler with the chicken well covered with water, cook until nearly

done; now add 3 quarts of nice ripe tomatoes, cut fine, 2 quarts of corn, 12 or 14 nice size Irish potatoes (cooked in separate vessel) mashed and put in, 1 large tablespoon of butter, 1 large tablespoon of lard, some salt, black pepper, 2 quarts of butter-beans, 1 large onion, cut real fine.

Just before taking from the fire I often add a little corn-starch or $\frac{1}{2}$ cup of flour made into a smooth paste. Stir constantly and cook down until it is right thick, and the chicken is cooked all to pieces. You can make this of beef, chicken, squirrel or birds. It is very good to use two different kinds of meats in one stew. You can can this while boiling hot and in air-tight jars and keep for many days.—*Mrs. Jas. R. Rankin.*

BRUNSWICK STEW (SMALL).

Take one chicken or two squirrels, cut up and put over the fire, with $\frac{1}{2}$ gallon water. Let stew until the bones can be removed. Add $\frac{1}{2}$ dozen large tomatoes, 1 pint butter-beans, corn cut from $\frac{1}{2}$ dozen ears, and 4 large Irish potatoes sliced. Season with butter, pepper and salt, and cook until thick enough to be eaten with a fork.

BRUNSWICK STEW.

Two frying-size chickens; cut the chickens up, put in a deep vessel with 2 quarts of water; cook until thoroughly done, take out of vessel, leaving the water from the chicken, and chop fine 3 medium sized ears of corn, $\frac{1}{2}$ pint lima beans, 3 or 4 good sized tomatoes in separate vessels. When done, cut corn from cob, season with butter, pepper and salt, beans seasoned the same, tomatoes with same, and a little sugar. Return the chicken and vegetables to the vessel in which the chicken was boiled, cook until thick enough to eat with a fork. Add water if necessary. This will serve ten people.—*Col. T. L. Jones.*

FISH

Remember when frying fish that if the fat in which it is fried is not quite boiling the fish will be greasy, sodden and unwholesome. Never put in the fish till a blue smoke is rising from the fat.

BAKED FISH.

Clean, wipe and dry fish, rub over with salt, butter, pepper and a little flour. Split fish open and stuff with seasoned bread crumbs. Put narrow strips of fat salt pork in bottom of pan, place fish on top and bake in hot oven, without water; baste frequently.

BOILED FISH.

Wrap fish in clean white cloth, tying securely. Cover with boiling salted water in pan of same length. Boil about thirty minutes. Serve with Hollandaise sauce.

BOILED ROCK.

Wash and wipe the fish and sew it in a cloth. Put in a long pot containing boiling water with a tablespoon of salt and 1 of vinegar. Boil gently and allow fifteen minutes to the pound. Serve with egg sauce.

PLANKED SHAD.

Fasten the shad, split without separating the parts, skin side down, upon a heated and oiled oak or rosewood plank. Brush over with butter, season with salt and pepper, and bake over a dripping-pan in quick oven for about 30 minutes, basting frequently with butter. Set the plank on serving dish, garnish with parsley and serve.—*Mrs. W. B. Waddill.*

BAKED SHAD.

After cleaning make a dressing of bread crumbs, salt, pepper, butter and parsley and mix this up with the beaten

yolks of eggs; stuff the fish with it and sew it up or fasten a string around it. Pour over it a little water and some butter and bake as you would a fowl. A shad will require from an hour to an hour and a quarter to bake. Garnish with slices of lemon, watercress, etc. *Dressing*.—Boil up the gravy in which the shad was baked, put in a large tablespoon of catsup, 1 tablespoon of brown flour, which has been wet with cold water, and the juice of a lemon. Serve in a sauceboat.—*Mrs. D. H. Mangum.*

TO BROIL FISH.

Clean, wash and wipe dry. Split so that when laid flat the backbone will be in the middle, or take the backbone out. Sprinkle with salt and lay, inside down, upon a buttered grid-iron over a clear fire until it is nicely colored, then turn. When done put upon a hot dish, butter plentifully and pepper. Put a hot cover over it and send to table.

DEVILED FISH.

One-half lb. cooked fish, 1 tablespoon flour, 1 tablespoon butter, 1 tablespoon chopped parsley, 2-3 cup milk, yolks of two hard-boiled eggs, seasoning. Mince the fish coarsely, make a thick sauce with the butter, flour and milk, add to this the fish, yolks of eggs mashed finely, parsley and seasoning of salt, paprika and lemon juice. Butter a baking dish or scallop shells, fill with the mixture, sprinkle crumbs over the top and brown in the oven.

CODFISH BALLS.

First boil soaked cod, then chop fine, put to it an equal quantity of potatoes, boiled and mashed; moisten it with beaten eggs or milk, a bit of butter and a little pepper. Form it in small, round cakes, rather more than half inch thick; flour the outside, and fry in hot lard until they are a delicate brown. Like fish, these must be fried gently, the lard being boiling hot when they are put in.

SALT FISH.

Salt fish should be soaked over night in a large vessel, washing the fish in two waters before putting into soak, not forgetting to scrape the scales off.

Herrings are to be dipped in meal and fried in hot bacon fat or lard. Mackerel are preferred by many boiled and served with butter and slice of lemon; or, broiled and served the same way.

DEVILED CRABS.

One cupful of crab meat, one tablespoonful of chopped parsley, one-half teaspoonful of mustard, yolks of two hard cooked eggs, one teaspoonful of Worcestershire sauce, one-half teaspoonful lemon juice, seasoning of salt, pepper, red pepper and paprika, two heaping tablespoonfuls of butter, two tablespoonfuls of flour, one cupful of milk and buttered breadcrumbs. Put the butter and flour into a saucepan and mix over the fire; add gradually the milk and stir until boiling; add the seasonings, the Worcestershire sauce, chopped parsley, and lemon juice; allow to boil for five minutes, stirring all the time, then add the crab meat, and the yolks of the eggs rubbed through a sieve. Arrange in crab shells. Cover with buttered breadcrumbs. Bake in a hot oven for fifteen minutes. Serve hot, decorated with sprigs of parsley.

DEVILED CRABS.

Two cans of crabs. Add $1\frac{1}{2}$ cups of grated bread crumbs, 1 teacup of vinegar, 2 heaping teaspoons of butter, 2 teaspoons of mustard of ordinary strength, a little salt and black pepper, saltspoon of cayenne pepper, the yolks of 3 hard-boiled eggs and one raw, one well beaten. After mixing fill the shells, cover with breadcrumbs and bits of butter and bake. Serve hot.—*Mrs. J. R. Singleton.*

LOBSTER A LA NEWBURY.

Two cups lobster, $\frac{1}{2}$ cup sherry, yolks of 3 eggs, 1 cup cream; seasoning. As soon as the water is boiling in hot

water pan, put the cream into chafing-dish, and when thoroughly heated add the beaten yolks, stirring constantly. After the sauce has thickened add lobster and sherry, and as soon as heated through, serve.

DEVILED LOBSTER.

Make a white sauce of 4 tablespoonfuls of butter, and when bubbling hot add 4 tablespoonfuls of flour, a pint of cream, salt, cayenne and minced parsley. Parboil a red pepper cut in strips; add this to the sauce with a teaspoonful each of onion juice, Worcestershire sauce, a pinch of mustard and a few drops of tabasco. Re-heat, with a pint of lobster meat. Serve on rounds of buttered toast.

SMOKED SALMON

Is first soaked and then broiled, served with melted butter and lemon. Beware of salting salt fish. Taste first.

A SAVORY SALMON.

One cupful of boiled salmon (canned salmon may be used), 3 eggs, 3 tablespoonfuls of butter, 2 tablespoonfuls of bread-crumbs, one tablespoonful of chopped parsley, salt and pepper to taste. Flake the fish, add the eggs beaten, the bread-crumbs, butter, parsley, salt and pepper. Lay on a buttered platter, cover and steam for half an hour. Serve hot, decorated with peas.

CURRIED SALMON.

One can of salmon. Put 1 large spoon of butter in chafing dish, add salmon, 1 ounce of curry powder, 1 tablespoon of Worcestershire sauce, wineglass of sherry wine, juice of 1 lemon, little salt, teaspoon mustard, little cayenne pepper. Cook few minutes and serve very hot.—*Mrs. J. R. Singleton.*

SALMON TIMBALES.

Take 1 can of salmon or $\frac{3}{4}$ of a pound of cold cooked salmon free from skin and bones, 2 heaping tablespoonfuls of

butter, 2 tablespoonfuls of milk, $\frac{1}{4}$ of a pound of fine bread-crumbs, 3 eggs, a teaspoonful of lemon juice, a pinch of powdered mace, a dust of red pepper, $\frac{1}{2}$ teaspoonful of salt and 1 cupful of white sauce. Break up the fish as small as possible, put it in a basin, and work it to a cream with a wooden spoon, adding by degrees the butter, previously warmed, and the cream. Separate the yolks of the eggs from the whites, stir in the former, and heat the latter to a stiff froth. Season the mixture nicely with the salt, red pepper, mace, and lemon juice; mix in carefully the whites of eggs. Fill some small buttered molds with the mixture, set the molds in a pan of hot water, and poach them in the oven for about thirty minutes. Turn out and cover with a white sauce. Garnish with parsley and serve hot.

Fresh trout is nice either broiled and fried or wrapped in cloth and boiled; if for a dinner, turn out on platter and serve with egg sauce—like boiled rockfish.

FRIED FISH.

Trout, blue-fish, spots, etc., are good dipped in meal and fried in hot fat or lard.

SAUCES FOR FISH

SAUCE FOR BOILED FISH.

Six eggs, hard boiled and chopped fine, 2 tablespoons of butter, 1 teaspoon pepper, 1 teaspoon salt, $\frac{1}{2}$ teaspoon mustard, the fish eggs, if any, and milk enough to make a gravy. Boil this mixture and pour over the fish after it is boiled and laid on a platter. This sauce is nice on any kind of fish.—*Mrs. E. H. Thomas.*

HOLLANDAISE SAUCE.

Two teaspoons each of butter and flour, 1 teaspoon salt, $\frac{3}{4}$ cup of milk, cayenne to taste. Mix, heat and pour over the beaten yolks of 2 eggs. Put in double broiler and cook like custard. Remove from fire and add 2 tablespoons of butter, and 2 teaspoons of lemon juice. To be served with boiled fish.

MAITRE D'HOTEL BUTTER.

One-fourth cup of butter worked with a wooden spoon until creamy, season with 1 tablespoon of lemon juice, a little chopped parsley, salt and pepper to taste. Serve with broiled fish.

HORSERADISH SAUCE.

Two tablespoons butter, 2 tablespoons flour, $1\frac{1}{2}$ cups milk or fish stock or both, salt, pepper and lemon juice, 2 level tablespoons grated horseradish, 1 egg yolk. Blend the butter and flour in a saucepan till smooth, add the liquid, and stir till boiling. Season with salt, pepper and lemon juice, and cook a few minutes. Just before serving add the horseradish and egg yolk. If grated horseradish cannot be obtained use 1 teaspoon of evaporated horseradish, which has been soaked in cold water.

OYSTERS

To prepare oysters for cooking, pour a cup of cold water over each pint of oysters. Drain the oysters and strain the liquor, setting it aside for use in soups, scallops or in creamed oysters.

With oyster soups, a light cracker should be served. With fried oysters, cabbage salad with French dressing is most appetizing. Celery makes a delicious accompaniment to oysters no matter how they are prepared, although generally it is served with the soup.

OYSTER SOUP.

Twenty-four oysters, 1 quart of milk, 2 tablespoonfuls of butter, 2 tablespoons of flour. Allow 4 oysters to each plate, and to each 24 oysters allow one quart of milk. Drain the oysters and pour over them a cup of cold water. Drain again, strain liquor through finest sieve and add the oysters. Set over fire and boil until oysters are plump and edges are curled. Heat milk, cook butter and flour together and add hot milk. Cook until smooth and creamy. Add oyster liquor and season, adding plenty of butter. Add oysters and serve at once. If desired, celery salt may be used as seasoning.

OYSTERS ROASTED IN SHELLS.

Oysters, salt and pepper, butter, cracker dust. Wash shells clean and wipe dry. Place in a pan with the round part of the shell down. Set in very hot oven for three minutes. Take from oven and remove upper shell. Place three oysters in each of the round shells. Season with salt, pepper and small bits of butter, cover with cracker dust, return to oven and brown. This is a delicious and easily prepared dish for a Sunday night supper.

CREAMED OYSTERS; ENOUGH FOR FIFTY PEOPLE.

One-half pound of butter, 1 pint of flour, 1½ gallons of oysters, 1 quart of rich sweet milk. Melt the butter, then add the flour, stirring well. Then add the milk a little at a time. Put the oysters on in a pan with their own juice, and let them cook until they begin to puff, and then drain the juice from them and add them to the white sauce with salt and pepper. Keep hot and serve in timbals.—*Mrs. S. P. Cooper.*

PANNED OYSTERS.

Pick over the opened oysters to remove bits of shell. Wash quickly in cold water and drain on sieve. Put into saucepan with 1 tablespoon butter for 25 oysters and a dash of salt and pepper. Cover and shake over a hot fire until edges ruffle and oysters are plump. May be served on toast.

STEWED OYSTERS.

Pick over and wash 1 quart oysters. Scald 1 pint milk. Strain, boil and skim oyster liquor; when clear add oysters. Cook till oysters are plump and well ruffled; take from fire, add hot milk, salt and pepper.

If desired thicker, rub together 1 tablespoon each of butter and flour; add to milk and stir until smooth. This may be varied by addition of a little chopped celery or onion.

LITTLE PIGS IN BLANKETS.

Season large oysters and cut very thin slices of bacon, about 2 or 3 inches; wrap the oysters in bacon and fasten with small wooden toothpicks and cook a nice brown. Serve with picks in them.—*Mrs. D. Y. Cooper.*

SCALLOPED OYSTERS.

Pick, wash and drain 1 solid quart oysters. Put in layers in baking-dish, alternating with dry bread or cracker crumbs

and seasoning. When dish is filled add strained oyster liquor and sufficient milk to moisten. Cover with crumbs, add 1 tablespoon butter in bits and bake $\frac{1}{2}$ hour in hot oven.

FRIED OYSTERS.

Select largest and finest oysters. Drain and wipe them by spreading upon cloth, laying another over them, pressing lightly. Roll each in beaten egg, then in cracker crumbs with which has been mixed a very little pepper. Fry in mixture of equal parts of lard and butter.

OYSTER PIE.

One quart oysters, drained; pepper, salt and butter to taste. 1 quart flour, 2 tablespoons lard, 1 tablespoon salt; mix with water for pie crust. Butter plate; fill with oysters, seasoned. Put over a crust and bake.

OYSTERS ON TOAST.

Toast and butter the bread. Wipe sufficient oysters to cover the bread, lay them on the slices, season with salt, pepper and a bit of butter. Put in a very hot oven until the edges of the oysters curl. Have prepared a rich cream sauce, which pour over the oysters and serve hot.—*Mrs. C. O. Fountain.*

OYSTERS CREAMED IN PEPPERS.

Heat a quart of oysters to boiling point. Drain and make sauce with oyster liquor, cream, flour, butter, salt and pepper; add oysters; cut around stems of red or green peppers (bell peppers); remove stems and seeds. Turn oysters into these cases; sprinkle with buttered cracker crumbs and brown in oven.

MEATS

FOUND IN AN OLD COOK BOOK.

These couplets were found in the front of an old handwritten cook-book. They are interesting and true enough to be preserved:

Always have lobster sauce with salmon,
And put mint sauce your roasted lamb on.

Veal cutlets dip in egg and bread-crumbs;
Fry till you see a brownish red come.

Grate Gruyere cheese on macaroni,
Make the top crisp but not too bony.

In dressing salad, mind this law:
With two hard yolks use one that's raw.

Roast veal with rich stock gravy serve,
And pickled mushrooms, too, observe.

Roast pork *sans* apple sauce, past doubt,
Is "Hamlet" with the "Prince" left out!

Your mutton chops with paper cover,
And make them amber brown all over.

Broil lightly your beefsteak—to fry it
Argues contempt of Christian diet.

Buy stall-fed pigeons. When you've got them,
The way to cook them is to pot them.

Wood-grouse are dry when gumps have
marred them.

Before you roast them always lard them.

To roast spring chickens is to spoil them;
Just split them down the back and broil them.

It gives true epicures the vapors
To see boiled mutton without capers.

Boiled turkey, gourmands know, of course,
Is exquisite with celery sauce.

The cook deserves a hearty cuffing
Who serves roast fowls with tasteless stuffing.

Egg sauce: few make it right, alas!
Is good with bluefish or white bass.

Shad, stuffed and baked, is most delicious,
'Twould have electrified Aspicious.

TO SELECT BEEF.

Nice beef may be known by its color. The fat will be of oily smoothness and white, rather than yellow. The lean will be an open grain and bright red. Yellow fat is a sure sign of an inferior quality of meats.

RIB ROAST BEEF.

Have oven and baking pan well heated when the beef is first put in; this causes the outside to brown quickly and thus retain the juices. Take a rib piece or loin roast of 7 or 8 pounds, wipe carefully with a clean towel, put in oven, season with salt and pepper, and baste frequently with its own fat or butter. This roast requires 2 hours to cook. An hour before taking up peel a few Irish potatoes and cut and put around roast, turning over to brown when basting.

BROILED STEAK.

Select thick, fat steak, trim edges and remove bone, if large. Skewer into shape, have broiler very hot and sear the surface of the meat quickly. Finish broiling more slowly, allowing eight to ten minutes for steak an inch thick. Place on warm platter, pour over part of fat, season, garnish and serve. A mushroom sauce may be served with the steak, or the sauce Bearnaise. Fried or baked beans are also a suitable accompaniment to steak.

HAMBURG STEAK.

Chop finely 1 pound lean raw beef; season highly with salt, pepper, a little sage and a few drops of onion juice. Make into small cakes; flour and fry.

BEEF LOAF.

Three pounds lean beef, ground fine, 4 eggs, 1 pint bread crumbs, 1 pint sweet milk, a small onion, 1 tablespoon salt, 1 of black pepper, pinch of red pepper, butter size of an

egg (melted). Mix all these well made into loaf, put in pan and fill the pan about half-full of water; bake.—*Mrs. R. B. Powell.*

PICKLE FOR BEEF.

Four gallons of water to 4 quarts of salt, 2 pounds of sugar, 2 ounces of saltpetre, boil and skim; let it stand all night, then put the beef in. The beef should be salted 5 or 6 days, then washed and wiped dry before putting it into the brine.—*Mrs. Zollicoffer.*

SPICED BEEF.

For 12 pounds of beef take a large teaspoon of mace and pepper, twice as much cloves, 1 nutmeg and $\frac{1}{4}$ of a teaspoon of cayenne pepper; mix well with $\frac{1}{2}$ pound of brown sugar. Rub the beef with this and let it stand 3 days, then add $\frac{1}{2}$ pound of salt, then turn it once each day for 12 days. Boil in not too much water.—*Mrs. Sam Watkins.*

MEAT PUFFS.

Roll a sheet of good paste and cut into circular shapes by pressing a saucer upon it and passing a sharp knife around saucer; lay upon the half of each circle of paste a tablespoon of any kind of minced meat seasoned to taste; moisten with wine or catsup; fold over the other half, crimp the edges and bake or fry. Serve hot or cold.—*Dixie.*

CREAMED DRIED BEEF.

Over sliced dried beef pour boiling water and let stand 5 minutes. Make a cream sauce. Add the beef to it and when thoroughly hot turn into a hot dish and serve.—*Mrs. Andrew J. Davis.*

FRIED STEAK.

Remove every particle of skin and gristle. This will usually divide the steak into small pieces about the right size to serve. Wash steak, season with salt and pepper and roll

each piece in flour. Fry in hot lard, searing well on each side. Cook slowly then until well done, keeping pan covered all the time. Before removing from stove add hot water and steam for awhile. Make gravy by adding tablespoon each flour and butter to the grease in the pan, letting it cook until as thick as wanted.

HASH OF VEAL OR BEEF.

Grind cold beef in meat grinder. Add half of its bulk in potatoes cut fine, a little water, butter gravy, salt and pepper and cook until done. Serve hot for breakfast. If onion is liked add some.

A GOOD WAY TO FRY VEAL.

Beat an egg and dip veal in it, then in cracker dust. Fry in hot butter and lard, season to taste.

MOCK DUCK.

Make highly seasoned dressing as for turkey. Add little onion minced fine. Spread on round steak; roll; tie to keep in shape. Add little water to pan and bake slowly; baste often.

FORCE-MEAT INGREDIENTS.

Cold fowl, veal or mutton fat, bacon or the fat of ham, beef suet, veal suet, butter, marrow, crumbs of bread, yolk and white of eggs to bind the mixture. Flavor with anything preferred.

TO SELECT VEAL.

When the kidney is well surrounded with fat, you may be sure the meat is of a good quality. Always choose that which is whitest and fattest. If vein in shoulder, which is very perceptible, is a bright red or blue, it is a sure sign that the meat is fresh.

CREAMED VEAL.

Boil tender veal until done; chop fine; season with salt

and pepper. Make cream sauce—1½ tablespoons butter (melted), 2 per cent. flour added until hot, then sweet milk stirred in until it makes a thick sauce; season and add the veal. Serve hot in pannikins or on toast.—*Mrs. D. Y. Cooper.*

VEAL LOAF.

Chop 3½ pounds of raw veal, ¼ pound chicken or ham; add 6 powdered crackers, 1 tablespoon salt, 1 teaspoon pepper, 3 beaten eggs, 3 tablespoons cream or tomato sauce, juice of a lemon and a few grains of mace; shape in a loaf. Bake for 2 hours, basting often. Serve hot or cold.—*Mrs. W. B. Waddill.*

VEAL BIRDS.

Take the round steak of veal, cut thin and pound with a meat pounder. Cut into 3-inch squares. Make a mixture of cracker crumbs and chopped salt pork; put in an egg, salt and pepper and a little onion. Spread on the veal, roll and fasten with wooden toothpicks. Roll in flour and brown in butter, then cover with milk and let simmer for 1 hour. Serve on toast.—*Mrs. N. P. Strause.*

VEAL OR BEEF PIE.

Either use fresh meat boiled and cut up or left-over pieces from roasts. Cut in small pieces and put in pan lined with rich puff paste. Cut pastry in strips and flour and lay in alternate layers with the meat. Dot over with butter in layer of meat and when all is used pour over either the water the meat has been cooked in, seasoned highly with some of the gravy left from the roast; cover with the top pastry and bake slowly.

BEEF OR CALF'S LIVER.

Calf's liver is much nicer. Have sliced about 1 inch thick; pour boiling water over them and remove skin. Fry several slices of bacon in frying pan. Dip liver in flour, season with salt and pepper, add spoon of lard into frying pan. When

very hot put in liver, fry a nice brown and take out. Serve with bacon and gravy from the pan or pour off part of the grease; dissolve 1 teaspoon of flour into cup of milk and pour in frying pan; stir to keep from burning; when thick, season, take up and pour over the hot liver.

PILLAU.

Any cold meat can be run through meat grinder, season with butter, pepper, salt; place in pan and add some of the gravy—if none add little water and tablespoon of butter. Mash potatoes to make 2 cupfuls; season with beaten egg, butter, milk, salt and pepper; beat smooth and cover the cold meat and bake until bright brown. Serve hot.

CREAMED SWEETBREADS.

Remove pipes and membranes, then cook in boiling salted water, with one tablespoon lemon juice, for 20 minutes; then plunge in cold water to harden. Cut the sweetbreads into small pieces and mix with the following sauce: Heat 1 pint milk, beat yolks of 3 eggs, add a little cold milk, strain them into the warm milk and cook over hot water until the eggs thicken the sauce. Add one tablespoon butter and one of moistened flour, salt and pepper to taste. Stir all the time and when smooth and thick, pour over sweetbreads. Put in baking dish, shells or paper cases. Cover with bread crumbs and bake brown.

FRIED FROG LEGS.

Wash and dress the hind legs of frogs (the only part of the frog eaten) in the following manner: As the legs lie on the table with the feet towards you, cut a gash in the left leg half way between the foot and the joint, draw the other foot through this incision, then sprinkle them with salt and pepper and dredge them in flour, and fry.

SCALLOPED MUTTON.

Cut cold cooked mutton into small pieces. Put a layer of bread crumbs on the bottom of a shallow dish, then a layer of mutton, then gravy. Moisten bread crumbs in melted butter and spread over the top. Bake until the crumbs are brown.

STUFFED LEG OF LAMB.

Prepare a dressing by moistening 2 cups of bread crumbs (from inside of the loaf) with $\frac{1}{2}$ cup of melted butter. Season with salt, pepper and thyme or sweet marjoram, and a little onion, if desired. Add a very little water and place in the meat, skewering the ends into shape. Have oven very hot and place meat in pan, adding neither water nor seasoning until the surface is seared over. Then reduce the gas flame, dredge meat lightly with flour and the seasonings. Baste the meat every 10 or 15 minutes (unless a covered roasting pan is used), and roast about an hour and a half, if weighing 5 pounds. Serve with a brown sauce made from 4 tablespoons of flour and the drippings in the pan, with a pint of stock made by cooking the bones in water very slowly until it is well flavored. Season well, add kitchen bouquet to color and flavor, and strain before serving. Meat cooked in this fashion is more like the roasts prepared over an open fire, and no such flavor or juiciness can be obtained by baking in a wood or coal oven.

LAMB CHOPS.

They should be cut from a loin or neck; if from the neck, the bone should be long. They should be broiled over a hot fire, seasoned when half done and often turned; take them up into a very hot dish, rub a bit of butter on each, and serve hot the moment they are done.

BARBECUE SAUCE.

To 2 cupfuls of stock add 2 tablespoons vinegar, 1 tablespoon browned flour, 1 teaspoon mustard, $\frac{1}{4}$ teaspoon salt,

small amount cayenne and black pepper. Let the cooked meat simmer in this awhile or baste frequently with it.

TO SELECT PORK.

In fresh pork the flesh is firm, smooth, a clear color, and the fat set. Dairy-fed pork bears the palm over all others. In young pork, the lean, when pinched, will break. Excellent bacon may be known by the lean being tender and of a bright color, the fat firm and white.

HAM.

When selecting a ham do not choose a very lean one. Stick a long knife in several places and from the odor you can tell whether sweet or rancied. If a ham, when cooked, has white or dark yellow spots through it, you better beware of eating it. The animal was not healthy.

ROAST FRESH HAM.

Boil a small pig ham until nearly done, skin and cover with bread crumbs, salt, little cayenne pepper; place in a dripping pan and bake until perfectly done.

SAUSAGE.

Run through meat chopper 1 pound pork, mostly lean, though there should be some fat. Season with 1 teaspoon each salt and ground sage and $\frac{1}{4}$ teaspoon pepper. Make into cakes, put into frying pan which has been heated very hot and cook over a slow fire until well done, turning so as to brown both sides.

PIGS' FEET.

Scrape and clean very carefully, soak in strong brine for 24 hours, wash thoroughly in several waters, put in pot of cold water, boil slowly and when done leave in water to cool. Split and dip in egg seasoned with pepper and salt and fry for breakfast.

Some like batter, others season with vinegar when done.

HAM PATTIES.

Grind ham, season with salt and pepper, moisten with milk. Fill muffin rings or ramekins half full, break an egg in each one, and bake in oven.—*Mrs. C. V. Singleton.*

DEVILED HAM.

Two pounds ham chopped to a paste, 1 cup vinegar, 1 teaspoon mustard, 1 teaspoon sugar, 1 saltspoon cayenne pepper. Mix mustard, sugar and pepper together, then add slowly the vinegar. Pour over ham. If not moist enough add more vinegar.

ENGLISH PORK PIE.

Fourteen pounds choice pork cut very fine, 4 ounces salt, 2 ounces black pepper; mix thoroughly by adding a cup of flour and pint of water.

Pastry for same: 7 pounds sifted flour made up with two pounds lard boiled with cup of water, a little salt; divide this into seven pieces and mould each piece around a gallon jar to the height of 5 inches; fill with the seasoned meat, putting top crust on and bake 2 hours each.—*Mrs. P. T. Jones.*

PUDDING MADE OF PORK MEAT.

Three heads, all of the lights, sweetbreads, kidneys and any fat pieces rejected from the sausage meat, 1 liver cooked by itself. Boil meats until it leaves the bone. When cool carefully remove meat from bones and run liver and meat through meat chopper. Mix it well and season with pepper, salt, red pepper and teaspoon coriander seed, pulverized. Use sage if desired. Pack into large bowl, cut what quantity you desire to use, put into pan and warm it inside of stove.—*Mrs. Geo. Harris.*

SCRAPPLE.

Scrape and clean well a pig's head. Put on and boil well for 4 or 5 hours, until bones will slip easily from meat. Take

out bones and chop meat; mix with corn meal and scald with the liquor. Season with salt, red pepper and little sage and pack in pans; cut and fry.—*Dixie*.

CREAMED BRAINS.

Cook two sets of brains in cold, salted water until tender, then plunge into cold water to harden; cut into small pieces and mix with cream sauce. Place in ramekins, sprinkle with cracker crumbs, brown in oven and serve hot.—*Mrs. Andrew Davis*.

FIG BRAINS.

Pour boiling water over them and skin them. Put them in a pan with a little water and a spoon of lard. When the water has nearly boiled out break into it 5 or 6 eggs, season with salt and pepper and fry to a light brown.—*Mrs. D. H. Mangum*.

BOILED OLD HAM.

Select a well-cured old ham, weighing about 8 pounds; soak all night in water. Put it into the boiler with enough water to cover well and add $\frac{1}{2}$ cup of molasses and $\frac{1}{2}$ cup of brown sugar. Cover well and cook slowly about 4 hours. Let it get cold in the water in which it is soaked. Peel off the skin and sift over the top cracker crumbs and black pepper and bake in a moderate oven 1 hour, basting frequently with the juice that runs out.

HAM PATTIES.

One cup of finely chopped cooked ham, 1 teaspoon of salt, $\frac{1}{4}$ cup of fine bread crumbs, $\frac{1}{4}$ teaspoon of pepper, 1 tablespoon of butter, $\frac{1}{4}$ cup of milk. Mix the meat with the bread crumbs and seasoning; add the butter melted. Moisten with the milk and half-fill greased muffin pans with the mixture. Break 1 egg carefully on the top of each, sprinkle with a little salt and pepper and cover with fine bread or cracker crumbs. Bake 8 minutes in a quick oven. Serve at once.—*Mrs. C. O. Fountain*.

SAUCES AND DRESSINGS FOR MEATS

MINT SAUCE.

One cup chopped green mint leaves, $\frac{1}{2}$ cup vinegar, $\frac{1}{4}$ cup powdered sugar. Mix 1 hour before serving.

CURRENT JELLY SAUCE.

Melt $\frac{1}{2}$ glass currant jelly over slow fire. Add 1 cup hot brown sauce; stir well and simmer 1 minute.

TOMATO SAUCE.

Simmer $\frac{1}{2}$ can tomatoes, 1 chopped onion, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 clove together 10 minutes. Rub through sieve. Cook together 1 tablespoon each of flour and butter 1 minute, add tomato gradually, stir till smooth, and simmer 5 minutes.

CREAM SAUCE.

One cup milk, 1 tablespoon flour, 1 tablespoon butter. Mix butter and flour together; then add milk gradually. Put in double boiler and thicken. Stir constantly.—*Mrs. J. T. Patterson.*

CURRY SAUCE.

A curry sauce is fine for disguising left-over meats, rice, etc. Make the sauce with one medium sized onion sliced and fried in two ounces of butter, to which is added a dessert spoonful of curry powder. Let it cook for two or three minutes and add a cupful of gravy, a bay leaf, a clove of garlic, and a tablespoonful of tarragon vinegar. Cook gently for half an hour and strain.

APPLE SAUCE.

Cut out the stem and a little fruit around it, like a cork, from as many apples as there will be persons to serve. Remove the core, and scoop out the inside, leaving a bright red shell, in which to put apple sauce. Replace the top and chill

the fruit before serving with a course of roast pork or duck. Glossy red apples add to the effect of this dish upon the eye.

GREEN PICKLE GELATINE.

To be used as a relish with cold meats: 4 green peppers (sweet), 1 small cabbage, 3 stalks celery, 2 cups vinegar, 2 tablespoons sugar, salt and pepper to taste, 1 box gelatine. Chop all fine in meat chopper, dissolve gelatine in cold water, add vinegar heated; mix all ingredients and set to cool.—*Mrs. W. B. Parham.*

FROZEN CRANBERRIES.

Boil two quarts of cranberries until soft, strain through a jelly bag; add one pint of sugar to the liquid and partly freeze; then add the stiffly beaten whites of four eggs, and freeze.

MUSHROOM SAUCE.

One tablespoon each butter and flour, $\frac{1}{2}$ cup of cream, $\frac{1}{2}$ can of mushrooms, $\frac{1}{2}$ cupful mushroom liquor, salt and pepper to taste. Cut the mushrooms in halves with a silver knife. Do not put them in until sauce begins to thicken, as they should be cooked only long enough to be heated through. The sauce should be served at once.

TOMATO SAUCE.

Cook $\frac{1}{2}$ can of tomatoes fifteen minutes. Put through a coarse strainer and add three tablespoons each of butter and flour which have been rubbed to a smooth paste. Cook until thick. Season with salt and peppers. A slice of onion, a little chopped celery, a bay leaf or any desired flavoring may be added and cooked with the tomato.

TARTARE SAUCE.

One cupful mayonnaise dressing, 1 tablespoon each of chopped parsley, pickles and capers, $\frac{1}{2}$ teaspoon onion juice. Mix just before using.

POULTRY AND GAME

BAKED TURKEY.

Three days after the turkey has been hung wipe it on the outside with a damp cloth and carefully wipe out the inside. Truss it in shape and put it in a baking pan. Add 2 teaspoons of salt to $\frac{1}{2}$ a pint of water or stock, and turn this into the pan. Rub the breast of the turkey with butter and put in a very hot oven where it will brown quickly. When it is thoroughly browned cool the oven a little and roast slowly for 15 minutes to each pound of turkey, basting every 20 minutes. If the water or stock in the pan evaporates tilt the turkey. You will find the body of the turkey containing a large quantity of melted fat, which can be used for basting. If desired stuffing can be added to the turkey when about half-cooked, but a little longer time will be required for cooking the turkey.—*Mrs. W. B. Waddill.*

CHICKEN FRICASSEE.

Clean and disjoint chicken. Wipe each piece. Put in pot, cover with boiling water and simmer till tender. To the liquor add 1 cup or more hot milk, and thicken with flour dissolved in cold water. Season well, boil up for a few minutes. Serve with dumplings.

FRIED CHICKEN.

One chicken, salt, pepper and a little flour, a little cold water, $\frac{1}{2}$ cup lard and butter mixed. Clean the chicken, remove pinfeathers and oil-bag, and cut into convenient pieces for serving. Dip each joint into the water and then into the flour, salt and pepper sifted together, shaking off all that does not cling to the chicken. Heat the butter and lard in a frying pan and cook the pieces of chicken slowly that they may be done through, turning often while cooking. Keep hot till all are done, and serve with white sauce or brown gravy.

CREAMED CHICKEN.

Two cups chicken meat cut into small pieces. 1 cup milk or cream, 1 cup chicken stock, 1 heaping tablespoon flour, 2 tablespoons butter, salt and pepper. Cook the butter and flour together in chafing-dish, to which add stock and milk, then stir until smooth. Put in chicken and cook 3 minutes longer. Season to taste.

DELICIOUS FRICASSEE OF CHICKEN.

Cut the chicken into joints and put into stewpan, with 2 raw onions cut in quarters, a little chopped parsley, salt and pepper to taste, and a little squeeze of lemon juice. Add a piece of butter size of an egg, and a pint of water. Stew for an hour under a closed lid. Strain off the gravy, into which beat gradually a teacup of cream, or rich milk, and then yolks of 2 eggs. Place gravy on fire, but do not allow it to boil. When it has thickened, pour it over the chicken. Even an old chicken is delicious when prepared as above.

DEVEILED CHICKEN.

Two cups of finely-chopped chicken, 2 tablespoons of chopped parsley, 2 tablespoons of butter, 2 tablespoons of bread crumbs, 3 drops of onion extract, $\frac{1}{2}$ cup of cream, 2 hard boiled eggs, salt and pepper to taste. Melt the butter, add the bread crumbs, chicken and cream; stir until the mixture is heated. Add the eggs, the yolks, and whites, pressed through a sieve, the parsley and seasoning. Mix well; take from the fire, put in shells or individual souffle dishes, cover with greased bread crumbs and brown in a quick oven. Curry powder, paprica, and other seasonings may be added at will. —*Mrs. J. T. Alderman.*

JELLIED CHICKEN.

Two medium-sized chickens cooked thoroughly. Pick from the bones and run through grinder. Dissolve 1 box of gelatine in a pint of cold water. To this add the liquor

(about 1 quart) in which chicken was boiled, and which has been cooled and skimmed. Pour into a long pan $\frac{1}{2}$ inch of the liquor, allow it to congeal, then add a layer of chicken seasoned with salt and pepper. Next put a layer of hard boiled eggs chopped fine. Pour over this enough liquor to cover. Let harden, then add another layer of chicken and the eggs, with a layer of the gelatine on top. When hard turn out, cut in squares, serve with mayonnaise and garnish with parsley.

SMOTHERED CHICKEN.

Split chicken down the back as for broiling, put in pan in 1 pint boiling water, sprinkle with salt, pepper, flour, and dot with bits of butter, cover closely with another pan and steam 1 hour in moderate oven. If chicken is tough more time is necessary. You want it light brown.

CHICKEN OR TURKEY HASH.

Free chicken from bone, cut in pieces, pour over water to nearly cover, cook slowly, break carcass and with other bones cook in another vessel. When done strain and thicken with little flour and butter or some stuffing from the fowl and add to the hash. Boil up ten minutes and add 1 or 2 hard boiled eggs, season with salt and pepper, and serve on slices of toasted bread.

CHICKEN STEW.

Disjoint the chicken, cover with cold water with teaspoon salt and cook until tender. Make pastry of 1 cup flour, $\frac{1}{4}$ teaspoon salt, 1 tablespoon lard, enough water to make stiff dough. Roll very thin, cut into small strips, sprinkle with flour and add to chicken. Cook all together for $\frac{1}{2}$ hour or longer. This is improved by adding $\frac{1}{2}$ cup sweet milk when nearly done.

CHICKEN PAN PIE.

Cook the chicken as for stew, but instead of adding pastry to it, fill a baking pan with pastry, placing chicken and gravy

with a little pastry inside. Add small lumps of butter and cover with solid piece of pastry, prick with fork and cook in oven until browned nicely. This requires twice the amount of pastry given for chicken stew.

MARBLED CHICKEN.

Soak a small tongue over night. Next day boil gently until very tender. Remove the skin and cut in $\frac{1}{2}$ inch dice. Boil a fowl separately until the meat is almost ready to drop from the bones. Free it from fat and skin and when cold chop fine. Hard boil three or four eggs and cut them in thin slices. Season the meats well with salt and pepper. Cut fine sufficient parsley to make two tablespoons. To a pint of the hot stock from the fowl add 1-3 of a package of granulated gelatine which has been soaked in 1-3 of a cup of cold water. Stir until dissolved, season well and strain through cheesecloth. Pour a thin layer of the liquid in the bottom of a melted mould and set away until firm. Fill the mould with alternate layers of the chicken, tongue and eggs, sprinkling each with the parsley. Pour over this enough of the gelatine mixture to just moisten. Bind all together and set away until cold and firm. Slice for lunch or dinner.

QUAIL ON TOAST.

Take 8 quails, slit down the back, crack the main bones, flatten slightly, season with salt and pepper. Baste with butter and broil over hot coals; dish up on 8 pieces of dry toast; surround with celery leaves and quartered lemons. Pour over melted maitre d'hotel sauce and serve.

ROASTED DUCK.

Stuff them with sage and onion in the bread crumbs, butter, pepper and salt. They should be well done.

BROILED PIGEONS.

After cleaning split down the back and put in cold place for some hours. When ready to cook place in pan with skin down, and sprinkle with salt, pepper and small pieces of butter. Place in a hot oven and when brown turn over and rub butter, dash of pepper and salt and brown. Then put cover on and cook until done. Serve on toast and pour over them the drippings from pan.

RABBIT.

Skin the rabbit and let it be extremely well washed; soak it for two hours in water. If old, lard it. Give it a relishing stuffing and sew it up. Baste it well while cooking with butter. If the blood has settled in the neck prick it and stick the part in warm water, which will remove it. Serve with rich gravy, melted butter and currant or some acid jelly.

DRESSINGS AND GRAVIES FOR POULTRY AND GAME

CRANBERRY SAUCE.

Wash 1 quart cranberries, add a cup and a half of cold water and cook slowly until the skins burst. Strain through a colander and return to the fire. When boiling again add a cup of sugar and simmer slowly until thick, stirring frequently. The longer they cook after the sugar is added the richer will be their color. Pour out into molds and serve cold.

OYSTER DRESSING FOR TURKEY.

Stew 1 pint of oysters in their own liquor; when tender strain off the liquor, chop oysters into bits and add $\frac{1}{2}$ cup of butter and a bit of onion and let simmer together. Then moisten the bread crumbs with the oyster liquor and mix in the oysters, butter, etc.—*Miss Sarah Edwards*.

EGG SAUCE.

This is made like drawn butter, with the addition of three eggs, boiled hard, and chopped fine.

Serve this sauce with boiled poultry, or fish.

GIBLET GRAVY.

Take the liver, gizzards and hearts from fowls; boil tender and chop fine; make a nice thin drawn butter sauce of water in which they were boiled, and stir in; season with salt and pepper.

DRESSING FOR TURKEY OR CHICKEN.

One quart toasted bread crumbs, moistened with hot water, 4 tablespoons of butter, well-beaten yolks of eggs, salt, pepper to taste. This can be varied in several ways. A little chopped celery, parsley, sage or onion, or several cloves added to the other seasoning is liked by some.

POTATO DRESSING

Is made by using equal quantities of bread crumbs and mashed Irish potatoes.

FOR CHESTNUT DRESSING.

Boil chestnuts, remove shells and skins, grind the kernels very fine and add to the plain dressing.

FOR OYSTER DRESSING.

Add oysters in any quantity desired, either whole or cut in pieces.

VEGETABLES

CREAMED ASPARAGUS.

Asparagus should be scraped and the tough part of the stalk removed. Boil in salt water until tender. Serve on toast with melted butter or cream dressing.—*Mrs. C. M. Cooper.*

STRING BEANS OR SNAPS.

Take young beans, string carefully and lay in cold water. One hour before wanted put them into boiling water with little salt. Serve with butter or cream sauce.

Some prefer pork to season. Cut slices of fat salt pork and boil. One hour before beans are needed add beans which have been prepared to the boiling pork and season with salt and pepper. When done serve hot.

BUTTERBEANS.

Shell, cover with cold water. When ready to be cooked (1 hour before serving) throw into boiling salt water and cook until beans are soft; season with butter, salt and pepper; or take up with no liquor, and use hot cream sauce.

BOSTON BAKED BEANS.

Soak 1 quart beans in cold water over night. Drain water off in the morning, cover with cold water and put on stove; and boil until the skins of the beans begin to crack, as you hold them on a spoon and blow upon them. Then drain the water off and rinse in cold water, put them in a large bean pot that holds 3 quarts and add a pinch of soda as big as a bean. Add 1 tablespoonful of salt, $\frac{1}{2}$ tablespoonful of ginger, 3 tablespoonfuls of molasses and $\frac{1}{2}$ pound of salt pork. Fill pot full of hot water, put on cover and set in hot oven. When once at the boiling point, bake slowly for 12 hours. Instead of molasses $\frac{1}{2}$ cup sugar, 1-3 cup ketchup, a bit of red pepper and mustard may be used.

BAKED BEAN RAREBIT.

Melt two tablespoonfuls of butter, add one teaspoonful of salt, $\frac{1}{8}$ of a teaspoonful of paprika, $\frac{1}{2}$ cupful of milk and 1 cupful of cold mashed beans. Stir until thoroughly heated and add $\frac{1}{2}$ cupful of grated soft, mild cheese. As soon as the cheese has melted serve on small circular pieces of toasted bread or zephyrettes. The recipe is admirably adapted for chafing dish use.

CREAMED CABBAGE.

One cabbage, $1\frac{1}{2}$ tablespoons salt, little red pepper, 2 cups white sauce. Remove outer leaves of cabbage, cut head into quarters, wash well. Put into boiling salt water and let stand just below boiling point until tender. Do not boil. Add red pepper while cooking. Take out and drain, put on dish and pour sauce over. (Cook in enough water to cover in pot.)

WHITE SAUCE.

One pint milk, 1 tablespoon flour, 2 tablespoons butter, salt and pepper.—*Mrs. Lat Harris.*

BOILED CORN.

Free from husks and silks and put into freshly boiled salted water. When ready to serve pour melted butter and serve hot.

CORN IN POTATO CASES.

Bake 6 or 8 medium sized potatoes, when done cut one end off at the potato, scoop out the center and mash thoroughly. Grate enough green corn to measure one cupful, put it in a double boiler with $\frac{1}{2}$ cupful of cream, 1 egg, 1 tablespoon of butter, and cook five minutes. Add the mashed potato, 1 teaspoon of salt, $\frac{1}{4}$ teaspoon of white pepper; refill the potato cases with the corn mixture, and place in the oven until thoroughly heated again, and browned on top. Garnish with parsley.

SCALLOPED CORN AND TOMATOES.

Cut the corn from about 8 ears, peel and slice about 3 medium-sized tomatoes, mince 1 large onion, season the corn with salt and pepper, butter a baking dish, put first layer of the tomatoes, sprinkle with a little salt, sugar and a teaspoon of the onion. Cover lightly with cracker crumbs and then add a layer of corn. Continue this way until all the ingredients are used, cover the top with cracker crumbs and bits of butter, bake in a moderate oven.

CORN PUDDING.

One tablespoon butter, 2 eggs, 1 pint milk, 1 pint corn (after cut from the cob), salt and pepper to taste, (teaspoon sugar, if you like), little salt.

CORN CHOWDER.

Two ounces salt pork, 4 potatoes, 2 small onions, 1 can corn; 1 quart milk, salt and pepper.

You may pare and slice the potatoes and onions. Cut the pork into dice and put it on the fire in a stewpan. Cook slowly until crisp and brown; then add the potatoes and onions and one pint boiling water. Boil for half an hour; then add milk—which must be hot—and corn. Season with salt and pepper and boil up once. Serve very hot.

CAULIFLOWER.

Soak its head down in cold water for an hour. Cut off all wilted leaves and put it into boiling salted water; boil until tender; take up and drain in a colander. Serve with cream sauce.

CAULIFLOWER HUNTINGTON.

Drain a cooked cauliflower, separate into flowerets and pour over the following sauce: Mix the yolks of two eggs, $\frac{1}{4}$ cup cream, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon nutmeg and the juice of $\frac{1}{2}$ lemon. Cook in double boiler, stirring con-

stantly until mixture thickens. Add 2 tablespoons butter, bit by bit and when melted serve at once.—*Mrs. Jacques Phelps, Dallas, Texas.*

SALSIFY OR VEGETABLE OYSTER.

Wash thoroughly, scrape off skin, cut across in rather thin slices, stew until tender in water enough to cover, season with salt, butter and either a little milk or a teaspoon flour made smooth in a little water. This is nice served on toast.

BROILED TOMATOES.

Cut tomatoes in halves, season with salt, pepper, onion juice and parsley and serve with butter. Broil under the gas flame and serve very hot, with buttered toast.—*Mrs. D. H. Mangum.*

STUFFED TOMATOES.

A delicious dish for summer luncheons is stuffed tomatoes. Remove the pulp with a sharp knife from as many tomatoes as will be needed. Mince either one cup of cold meat, ham, veal, or chicken with $\frac{1}{2}$ of bread crumbs, and 1 cup of mushrooms previously cooked, if the canned variety is not used. Season with salt, onion juice and paprika. Add melted butter and the tomato pulp. Fill the tomato cups and bake 20 minutes. Garnish with parsley. These may be served on toast.

BAKED TOMATOES.

Put a layer of sliced ripe tomatoes, a layer of bread crumbs, bits of butter, pepper and salt, and so on until pan is filled, having bread crumbs for last layer. Sugar to taste. Put bits of butter all over top, and bake until brown. Send to table hot.

FRIED EGG-PLANT.

Pare the egg-plant and cut in very thin slices. Sprinkle each slice with salt and pepper, pile them up evenly and put

a weight on the top to press out the juice. Let stand half an hour. Beat an egg and add a tablespoonful of boiling water, dip each slice first in this and then in bread crumbs. Fry in very hot lard until a nice brown on both sides. Drain on brown paper and serve.

TO STUFF AND BAKE EGG-PLANT.

Boil it for half an hour, then cut in halves, scoop out the fleshy part, chop finely, mix with half its bulk of bread crumbs; butter, salt and pepper. Replace the mixture in the shell and bake the whole three-quarters of an hour.

Serve plain or with brown gravy. A little cheese grated over this is very nice; also add cold chopped meat, if liked, to the egg-plant.

SPINACH.

Spinach must be washed more than most vegetables to be free from grit. Cover with cold water until half hour before dinner. Then drain and throw into boiling salt water and boil for 30 minutes. Take up in strainer and serve on hot toast with poached egg on top of spinach and melted butter, salt and pepper, or with hot cream sauce.

Some prefer with sliced hard boiled eggs cut on spinach instead of poached.

GREEN PEAS.

Shell peas and cover with fresh water until time to cook. Drop in boiling water and when done, take up in strainer and season with butter, salt and pepper.

Or serve with cream sauce in timbales.

FRIED PEPPERS.

Wash green sweet peppers and cut them in fourths lengthwise. Remove the stem parts and the seeds. Fry them in 1 tablespoonful of olive oil for each 4 or 5 peppers, over a moderate fire, so that they will brown a little in about twenty

minutes to half an hour. Turn them once, to fry both sides, and serve them neatly arranged around a mound of steamed rice or on a hot platter.

STUFFED BAKED PEPPERS.

Allow 1 cup of cooked meat, $\frac{1}{4}$ cup of canned tomatoes or 1 small tomato, 1 tablespoon of olive oil or butter and $\frac{1}{2}$ cup of cooked rice. Put all together in a saucepan. Chop fine one slice of onion and add with salt and pepper to season to the mixture. Cook until well blended and stuff the peppers. Top each pepper with its cover and bake 15 or 20 minutes in a very hot oven. A bread tin is best to use for baking, as the high sides keep the peppers in a standing position.

CREAMED POTATOES.

To 3 cups diced boiled potatoes add 1 pint cream sauce (see sauces), more seasoning if necessary, and simmer 10 minutes. Or season cold sliced potatoes, cover with milk and stew till milk is reduced one-half, then add a little butter.

FOR A LUNCHEON DISH.

When there are cold boiled potatoes and hard boiled eggs on hand, slice the potatoes and eggs and arrange them in alternate layers in a baking dish. Sprinkle each layer with salt and pepper and turn over all a rich white sauce. Cover the top with buttered bread crumbs and bake brown.

HASHED BROWN POTATOES.

Chip cold boiled potatoes very fine; season with salt and pepper; to each potato allow a tablespoon of cream; mix. Put a tablespoon butter in ordinary omelet pan; when hot put in potatoes about an inch thick; pat them down smooth and hard. Cook slowly until the whole is nicely browned; fold over one-half, cook a moment longer and turn out as you would an omelet.—*Mrs. W. B. Waddill.*

CARAMEL SWEET POTATOES.

Boil 1 dozen small sweet potatoes in 2 quarts of hot water until tender. Peel and arrange in a shallow baking dish and sprinkle them with 1 teaspoon of salt and $\frac{1}{2}$ teaspoon of cinnamon. Then pour over them a sauce made from 1 cup of hot water and $1\frac{1}{2}$ cups of brown sugar and 2 tablespoons of butter; boil this 10 minutes. After the sauce has been poured over the potatoes they should be put into a moderate oven and baked until nicely browned.

SARATOGA CHIPS.

Pare potatoes and slice very thin on a slaw cutter, soak ten minutes in cold water. Take out and dry on a soft towel and fry, a few at a time, in boiling lard. When light brown take them out and drain on brown paper. Dredge with salt. Can be eaten hot or cold.

SQUASH.

If tender cut up and boil in little salted water. When done pour in colander and drain, mash soft and smooth, season with butter, salt and pepper to taste.

A little cream dressing is preferred by some.

SUCCOTASH.

Made of green corn and butterbeans. Put in boiling water until done and season with butter, salt and pepper.

FRIED ONIONS.

Peel (holding onions and hands under water to prevent tears), wash and cut crosswise so as to form undivided rings. Flour them, fry 5 or 6 minutes. Drain, sprinkle with salt and pepper and serve with beefsteak.

BOILED ONIONS.

Wash, peel, boil 15 minutes, drain off the water and add boiling water. Add salt and boil till thoroughly soft; then pour off the water and pour over them sweet milk; season with butter, salt and pepper.

STUFFED TOMATOES.

Take 1 dozen tomatoes (large), cut off the ends, take out seed and sprinkle inside with salt and pepper, having prepared a dressing of 1 pound cold beef, a slice of cold boiled ham, chipped fine. Mix with a teacup of stale bread crumbs, 2 beaten eggs, a fried onion (minced) and the tomato juice. Season with salt and pepper. Fill the tomato with the mixture and bake 1 hour. Very good.—*Mrs. C. O. Fountain.*

TO BOIL RICE.

Pick out all discolored grains; wash it well in two waters; drop it into a kettle of boiling water previously salted; then set the kettle on the back of the stove over a slow fire, and let the rice simmer very slowly until done. One cup of rice will require one quart of water. Never stir it; when it is thoroughly cooked each kernel will stand apart by itself, plump and whole. When done pour immediately into a colander, and set it upon the coolest part of the stove. Toss it up lightly when put in the colander. It should be boiled in an open stewpan, lined with porcelain. A tablespoon of lemon juice added to the water in which rice is boiling will aid in making the rice whiter and keeping the grains separate. It all depends on how boiled rice is cooked if it is relished. This is the way it should be cooked when eaten with meats and vegetables.

STEAMED RICE IN THE FIRELESS COOKER.

Wash 1 cupful of Carolina rice in a strainer held under running water. Shake it into 3 cups of boiling water to

which 1 teaspoonful of salt has been added. Let this come to a boil and put it at once into a fireless cooker with several quarts of boiling water under it. Let it cook one hour. It will not be injured by two or three, but is best at the end of the hour. When all ready to serve open the kettle, add 1 tablespoonful of butter in small pieces, and with a fork lightly turn the rice at the bottom up over this. Serve immediately on a hot platter, surrounding it with fried peppers.

SPANISH RICE.

One cupful of rice cooked dry, 1 quart of chopped tomatoes, 2 slices of bacon fried and chopped fine; pour the bacon fat on a small piece of roast beef chopped fine, 1 bell pepper chopped fine, 1 small onion chopped fine; cook until thoroughly done and mix with rice. Serve hot.—*Mrs. J. R. Teague.*

PEPPERS STUFFED WITH MACARONI.

Chop cooked macaroni into small pieces and moisten with $\frac{1}{2}$ cup of white sauce to every two cups of macaroni. Fill the pepper shells prepared as directed above and add a tablespoon of grated cheese. Bake in a granite dish or casserole, tightly covered. Place a very little water in the dish and add 1 tablespoon of olive oil or butter. Cook until tender. If kept covered, the peppers will be moist when done. Serve with tomato sauce seasoned with salt and onion. No pepper will be needed.

SPAGHETTI.

One-half package of spaghetti, 1 can tomatoes, 2 large onions, $\frac{1}{2}$ cup grated pineapple cheese, 1 bowl of any kind of gravy.

Let spaghetti boil until tender, fry onions in a little butter, add tomatoes to onions, then add spaghetti and gravy to this, set on back of stove to cook very slowly for $\frac{3}{4}$ of an hour. Add cheese after you put in dish to serve.—*Mrs. A. G. Houston.*

MACARONI, ITALIAN STYLE.

One cup of macaroni broken in 1 inch pieces. Cook in boiling salted water until tender about 20 minutes. Drain in strainer and pour over 1 quart water to prevent pieces from adhering. Melt 2 tablespoonfuls butter, add 2 tablespoonfuls flour; when smooth pour gradually while stirring $1\frac{1}{2}$ cups milk. Bring to the boiling point and add 2-3 cup of grated cheese; season with salt and paprika and add macaroni. Turn in hot dish and pour over it $\frac{1}{4}$ cup grated ham; garnish with parsley.—*Miss Mary Perry.*

ENTREES

CROQUETTES.

How to Shape Croquettes—If the mixture is thick enough to be handled it may be rolled into any desired shape.

How to Egg and Crumb Croquettes—Slightly beat an egg and add 1 tablespoon of water. Dip the croquette in this mixture and then roll it in very fine cracker or stale bread crumbs. The process may be repeated twice, which insures the croquette against soaking fat.

Rules for Testing Fat for Frying—Drop into the hot fat a cube of bread from the inside of the loaf, and if in forty seconds it is a golden brown, the fat is then of the right temperature for frying any mixture which has been previously cooked. For uncooked foods use the same test, allowing one minute for the bread to brown.

FISH ROE CROQUETTES.

1 can roe, 1 quart Irish potatoes, mashed, 2 hands of cracker dust, 1 pinch cayenne pepper, black pepper and salt to taste, 1 whole egg and the yolks of 2, butter size of a hen egg. Take roe and mix the mashed potatoes with them; then add pepper, salt, butter and yolks of 2 and 1 whole egg. Make in cakes, roll in cracker dust, then in the whites of 2 eggs, then again in cracker crumbs and cook in very hot pan with plenty of grease. Also recipe for salmon croquettes. Use in the place of fish roe.—*Mrs. C. A. Lewis.*

CHICKEN CROQUETTES.

Boil 1 large hen till tender. Cool and pick meat up; grind in meat chopper. Put 1½ pints of sweet milk on to boil; add 2 large spoons of butter, dash of nutmeg, little onion. Take crumbs from inside of day-old bread and stir into milk until thick as jelly. Take from fire and mix with chicken. Season with pepper and salt and set aside to cool.

When cold mould into croquettes, roll in crumbs and fry in boiling lard. Roll over, do not turn flat.—*Mrs. C. M. Cooper.*

POTATO CROQUETTES.

Mix together 1 pint hot mashed potato, 1 teaspoon salt, 1-3 teaspoon pepper, 1 teaspoon onion juice, 1 tablespoon butter, 1 tablespoon chopped parsley, yolks of 2 beaten eggs. Stir over fire till mixture leaves sides of saucepan. When cold shape into croquettes, dip each in beaten egg, roll in crumbs, and fry brown in deep kettle of smoking-hot fat.

SALMON CROQUETTES.

To the meat of 1 can of salmon, freed from bones and picked up, add 2 medium-size Irish potatoes, boiled and mashed, seasoned with pepper, salt, 1 large spoon of butter. Mould and dip in 2 well-beaten eggs; roll in crumbs; fry in boiling lard. Lay on brown paper when well done to absorb grease, before serving.—*Mrs. C. M. Cooper.*

RICE CROQUETTES.

Unless rice has been boiled in milk it is better to use any "left over" for other purposes than croquettes, as it is impossible to avoid a certain flat flavor when the rice has not been freshly boiled. If rice croquettes are made according to the following recipe they will equal those sent to the table by the most skilled chef: Put over the fire in a double boiler a pint of milk and $\frac{1}{2}$ a cup of picked-over and washed rice. Cook until thick, add the yolks of 2 eggs, $\frac{1}{2}$ a teaspoon of salt and 2 tablespoons of sugar. Remove from the fire, then beat until smooth, adding $\frac{1}{2}$ a teaspoon of vanilla, or the grated yellow rind of half a lemon. A bay leaf boiled in the rice and milk and removed as soon as a slight flavor is given adds to the daintiness of seasoning. Spread all on a flat dish and when cold form in cork shape, dip in eggs, then in crumbs and cook in deep boiling fat. This will make 12 ordinary-sized croquettes. Sugar may be omitted.

MEAT CROQUETTES.

Grind meat first, 1 onion, a few mashed potatoes or bread crumbs, 1 egg, pepper and salt to season, a little milk, mix, form into cakes, and roll in cracker dust. Fry in butter and lard.

NUT CROQUETTES.

Soak one cupful of stale white bread crumbs in $\frac{1}{2}$ a cupful of milk, mix with 1 cupful of chopped nuts (either mixed nuts or walnuts). Season with salt and pepper, add the beaten yolks of two eggs. Shape, egg and crumb. Fry in deep fat.

APPLE CROQUETTES.

This is a specially appetizing dish to serve with roast pork, goose or game, and is prepared as follows:

Press the juice from sufficient quantity of stewed, dried apples to make a pint. Mash very fine, then add a tablespoonful of butter, sugar to sweeten slightly and a few bits of stick cinnamon. Put over the fire and when hot stir in a tablespoonful of cornstarch and a teaspoonful salt, wet to a thin paste with cold water. Turn out in a greased pan and stand aside to get cold. Then shape into small croquettes, dip in beaten egg yolk, dredge with crumbs and fry in deep hot fat. Drain and serve very hot.

SALMON CROQUETTES.

One can of salmon; pick out bones, skin and fat, mash fine with half Irish potatoes, salt and a dash of cayenne pepper, lump of butter size of small egg, yolk of 2 eggs, all mashed fine, and made into croquettes; roll in the beaten whites, then into cracker crumbs; fry in hot lard, until brown.—*Mrs. I. C. Rowland.*

SALMON FRITTERS.

Take bits of salmon that are left and chop fine. Stir in two well-beaten eggs, and drop this in hot butter and fry a

golden brown. Cold meats and rice may be used in the same way, and it makes an excellent breakfast dish.

CUCUMBER FRITTERS.

Peel and grate a number of large cucumbers, press all the juice from the pulp and measure. To each pint allow 1 tablespoonful of melted butter, 3 tablespoonfuls of cream, 2 eggs, salt and pepper to taste and $\frac{1}{2}$ of a cupful of sifted flour or sufficient to make a very thick drop batter. Beat well together for a moment, add 1 scant teaspoonful of baking powder. Drop by spoonfuls into smoking-hot fat and when well brown drain on unglazed paper.

PARSNIP FRITTERS.

Scrape and boil parsnips in salted water, very little salt. Mash and remove all strings. Make batter of 1 cup flour, 2 eggs, $\frac{3}{4}$ cup milk, tablespoon melted butter. Mix thoroughly with mashed parsnips. Fry in hot butter.—*Mrs. Jas. R. Doan.*

FRITTERS.

Put a piece of butter the size of an egg into 1 pint of boiling water. Stir into this sufficient flour to make it very stiff; beat smooth as it cools; beat in 5 eggs (1 at a time). Drop by spoonfuls in hot lard. Serve with wine or sugar.—*Mrs. R. B. Powell.*

CORN FRITTERS.

One cup cold sweet corn, $\frac{1}{2}$ cup flour, 1 beaten egg, 1 tablespoon butter, $\frac{1}{2}$ teaspoon baking powder, seasoning. Make a batter of the corn, flour, egg and baking powder. Melt the butter and drop the batter into it by the spoonful. Fry until nicely browned.

BANANA FRITTERS.

One and one-fourth cups flour, 1 teaspoon Rumford Baking Powder, $\frac{1}{4}$ teaspoon salt, 1 cup milk, 2 eggs, 1 tablespoon

melted butter, 5 bananas, cut in quarters, 2 tablespoons wine, 2 tablespoons powdered sugar. Remove the skins from the bananas, cut in halves lengthwise, then across. Place in a shallow dish, pour over the wine and sprinkle with the sugar; cover and stand $\frac{1}{2}$ hour. Sift together thoroughly the flour, baking powder and salt. Add the milk gradually, then the butter, yolks of the eggs beaten until thick, and the whites of the eggs beaten to a stiff froth. Drain the bananas, dip in the batter and fry in hot fat. Drain on brown paper, sprinkle with sugar and serve as an entree or with a wine sauce for dessert.

FRUIT FRITTERS.

Mix and sift 1 cup of flour, 2 teaspoons baking powder, 1 tablespoonful powdered sugar and $\frac{1}{4}$ teaspoon salt. Beat 1 egg till light and to it add $\frac{1}{4}$ cup of milk; combine the two mixtures and add either pineapple, bananas or apples; cut in small pieces. Drop in spoonful into boiling fat and when brown drain on brown paper. Serve with powdered sugar or with the following sauce: Mix $\frac{1}{2}$ cup of sugar and 1 tablespoon cornstarch; stir constantly while adding 1 cup of boiling water. Bring to boiling point and let simmer 5 minutes. Remove from fire and add 2 tablespoonsful butter, $1\frac{1}{2}$ tablespoonsful of lemon juice and a few grains of salt.—*Mrs. Andrew Davis.*

SANDWICHES

FANCY SANDWICHES FOR AFTERNOON TEAS.

The bread for sandwiches should be cut as thin as possible from loaves baked in covered pans. Bread one day old or even a little older will answer the purpose better, because it does not crumb in the cutting as fresh bread does. When sandwiches are not served immediately after making wrap in damp napkins to keep fresh.

The butters used for sandwiches are generally mustard butter, anchovy butter and foie-gras butter.

Mustard butter is butter mixed well with salt, red pepper and mustard. For Anchovy Butter add a little essence of anchovy to it; and for foie-gras butter take same quantity of butter as foie-gras, pound them together and press through sieve.

When meats and poultry are used spread mustard butter on the bread. For game use foie-gras butter, and anchovy butter for fish.

CAVIAR SANDWICH.

Spread bread over with mustard butter and a layer of caviar on top. Cut desired shape, serve with these sandwiches on nice leaves of lettuce; arrange nicely on separate dish, 1 leaf with the finely chopped yolk of the egg, 1 leaf with very finely cut onions and 1 leaf with finely chopped chives. Serve also lemons or limes; cut either in half or quarter pieces.

CLUB SANDWICH.

Butter a slice of toast and cover with thin slices of bacon cooked until crisp. Next place on this thin, very thin, slices of chicken breast meat, very thin slices of tomato, a piece of cucumber pickle, a lettuce leaf on top and a generous spoonful of mayonnaise dressing. Cover with another fresh-made slice of toast and serve at once.

SARDINE SANDWICH.

One can boneless sardines mashed. Add juice of $\frac{1}{2}$ lemon, enough mayonnaise dressing to make a smooth paste. Spread between thin layers of bread. Put thin slices of cucumbers that have previously been put into French dressing on sardines.

TURKEY AND TONGUE SANDWICH.

Cut the white meat of turkey very thin, also the tongue. Arrange slices of both on mustard-buttered slices of bread. Cover and trim, cut in square or diamond shape.

SCRAPED CHICKEN SANDWICH.

Scrape white chicken meat very fine with the aid of a fork, season, salt and pepper, spread over the bread English mustard butter, cover with another slice of buttered bread, trim off the crust and cut in shapes.

DEVILED HAM SANDWICHES.

One cup cold boiled ham, or canned deviled ham, yolks of 2 hard-boiled eggs, 1 teaspoon lemon juice, $\frac{1}{4}$ teaspoon mustard, 3 teaspoons melted butter. Chop the ham fine. Rub the yolks of the eggs smooth with the butter, mix with the ham, mustard and lemon juice, and season to taste, adding, if desired, some mayonnaise dressing. Spread between thin slices of bread.

NUT SANDWICHES.

Reduce the nuts to a paste with a food chopper, season to taste, mix with enough mayonnaise dressing to spread easily between thin slices of bread.

PEPPER SANDWICHES.

Mix equal quantities of red bell peppers and English walnuts chopped very fine, season to taste and mix with mayonnaise dressing. Spread between thin slices of bread.

CHEESE AND OLIVE SANDWICHES.

Work a cream cheese until smooth and add $\frac{1}{2}$ the quantity of finely chopped olives. Season with salt and moisten with mayonnaise dressing. Put between saltine crackers. This may be packed in glass jars to use when wanted.

DEVEILED CHICKEN.

Two cups of finely-chopped cooked chicken, 2 tablespoons of chopped parsley, 2 tablespoons of butter, 2 tablespoons of bread crumbs, 3 drops of onion extract, $\frac{1}{2}$ cup of cream, 2 hard-boiled eggs, salt and pepper to taste. Melt the butter, add the bread crumbs, chicken and cream; stir until the mixture is heated. Add the eggs, the yolks and whites pressed through a sieve, the parsley and seasoning. Mix well; take from the fire, put in shells or individual souffle dishes, cover with greased bread crumbs and brown in a quick oven. Curry powder, paprica, and other seasonings may be added at will.—*Mrs. J. T. Alderman.*

EGG AND OLIVE SANDWICHES.

The yolks of 3 hard-boiled eggs, 4 chopped olives, 1 tablespoonful of butter, a little lemon juice, salt, pepper, and a dust of paprika, 1 teaspoonful of anchovy essence, bread and butter. Beat the yolks of eggs, olives, butter, lemon juice, anchovy essence, and seasoning to a smooth paste with a wooden spoon, then rub the mixture through a sieve. Spread it on bread and butter and cut it into neat rounds.

RIBBON SANDWICHES.

These are made in different ways, varying both breads and filling according to fancy. For instance, take 6 thin slices of bread, and butter on both sides. Spread layers of deviled ham between, then press the entire sandwich. Slice crosswise, making thin ribbon-like sandwiches. Or, use alternate slices—wafer thin—of white and brown bread, with a filling of cream cheese and chopped nuts or olives.

RIBBON SANDWICHES.

Three green peppers, a little celery, 2 cakes of neuchatel cheese, mayonnaise enough to make thin. Grind celery and peppers, add cheese to this, then season with salt and pepper—2 cans of pimentos, a dash of onion, ground up, and enough mayonnaise to make thin.

Remove crust from bread, cut in slices $\frac{3}{4}$ inch thick, put first layer of pimentos, add another slice of bread, then a layer of the pepper, repeat this until 5 layers of bread are used, then slice as you would layer cake.—*Mrs. A. T. Houston.*

TOMATO SANDWICH.

Slice the tomatoes very thin, and put between mustard-battered slices of bread.

WATER CRESS SANDWICH.

Cut the leaves from the stems and put between buttered bread sliced.

ROLL LETTUCE SANDWICH.

Spread thin slices of fresh bread with mustard butter or mayonnaise dressing, place a crisp lettuce leaf on bread and roll, tie with ribbon or pin with toothpick.

BACON AND STUFFED OLIVE SANDWICH.

Fry bacon crisply and break into small pieces. Mix with stuffed olives chopped fine. Add mayonnaise and spread on thinly sliced bread.

FIG-PECAN SANDWICHES.

Ingredients, $\frac{1}{2}$ pound Turkish figs, $\frac{1}{2}$ pound golden Hallowi dates, $\frac{1}{2}$ pound pecan meats, $\frac{1}{2}$ pound shelled Jordan almonds. Run all through a meat chopper and mix thoroughly. Pack in round baking powder tins and press down firmly. Let stand over night. When wanted for use, dip

can into hot water and loosen contents with knife. Cut into very thin slices and place between rounds of buttered bread.

NOVEL CUCUMBER SANDWICHES.

Chop as finely as possible peeled cucumbers that have stood for three hours in salted ice water; then drain and add half the quantity of chopped nut meats, 1 cupful of shredded lettuce, $\frac{1}{4}$ of a teaspoonful of chopped white onion and sufficient mayonnaise to moisten; blend thoroughly and spread between thin slices of buttered brown bread, cutting into neat triangles; serve garnished with crisp cress.

SWEET CHOCOLATE SANDWICHES

Are good to serve with afternoon tea or for dessert at luncheon. Melt 2 squares chocolate in a double boiler, add 1 teaspoon butter, 1 cup powdered sugar and 3 tablespoons thick cream. Cook 5 minutes, then beat in $\frac{1}{2}$ cup finely chopped nuts. When cooled slightly spread on thin buttered slices of bread. Press 2 together and cut in diamonds and rounds.

NASTURTIUM SANDWICHES.

Put both blossoms and leaves in ice water for half an hour before using, then cut the bread in thin uniform slices, butter lightly and lay on the lower slice of each matched pair a medium-sized leaf and several of the bright colored petals. Dust lightly with salt, or spread with just a scraping of mayonnaise (you do not wish to lose the aromatic pungency of the flower itself) and put together.

ROSE PETAL SANDWICHES.

Flavor fresh unsalted butter, if you can get it, with rose, by packing in a closed vessel surrounded by a thick layer of rose leaves. The more fragrant, the finer the flavoring imparted. Allow the rose leaves to remain over night. Cut the bread for these dainty sandwiches in thin strips or circles,

spread each slice with the perfumed butter, and place several petals from fresh roses between the slices, allowing the edges to show. Sometimes angel-cake is used, spread with jelly made from rose leaves or orange marmalade.

DELICIOUS SANDWICHES.

Delicious sandwiches for the afternoon are made of raisins and nuts chopped together very fine, moistened with a little whipped cream and seasoned with a little salt.

SWEET SANDWICH.

Whip cream very stiff, chop preserved ginger and spread between slices of bread.

DATE SANDWICH.

Take a package of seeded dates and mash with hands until a paste, add enough lemon juice to taste, and spread between butter thin crackers.

SALADS

RED, WHITE AND GREEN SALAD.

Equal portions of celery, tomatoes and green peppers (cut in rings). Add grated cheese, if desired, and serve on lettuce with mayonnaise.—*Mrs. C. V. Singleton.*

LOBSTER SALAD.

Crack the shell of a fresh boiled lobster and pick out all the meat. Cut this into inch and a half-inch bits. Set on the ice until thoroughly chilled, then mix with 1-3 as much cut up celery as you have lobster meat. Sprinkle with salt, very lightly, with paprika or cayenne, and mix with a rich mayonnaise. Put into a lettuce-lined bowl, pour mayonnaise over the salad and garnish with hard-boiled eggs cut into quarters and with boiled lobster claws.

POTATO AND EGG SALAD.

Hard boil 3 eggs 30 minutes; shell and cut fine with silver knife. Boil 3 or 4 potatoes. Dice while hot, mix with cut eggs and add French dressing. Let stand till cold. Serve on bed of watercress with more French dressing or boiled dressing thinned with vinegar.

WALDORF SALAD.

Cut into small pieces apple enough to make a cupful and same amount of celery. Mix with mayonnaise and heap on the small crisp leaves of lettuce. Put a spoonful of mayonnaise on top.

STUFFED TOMATO SALAD.

Six ripe tomatoes, $\frac{1}{2}$ pint cream dressing, 2 cucumbers, lettuce, salt and pepper. Scald the tomatoes so that the skins can be easily removed. Cut a slice from the top of each, and with a small spoon remove the seeds. Peel the cucum-

bers and cut them into dice, season highly and mix with at least half the dressing. Fill the tomato cups with this, and put another spoon of the dressing on top. Sprinkle a very little finely chopped parsley over and serve on a bed of lettuce leaves.

FRUIT SALAD.

Two oranges, 2 apples, 2 bananas, $\frac{1}{2}$ can of pineapple cut fine. *Dressing*.—The yolks of 3 eggs well beaten, 3 table-spoons of vinegar, 1 tablespoon of sugar, $\frac{1}{4}$ of mustard, a pinch of red pepper. Cook in double boiler; let cool and add a teacup of whipped cream.—*Mrs. D. Y. Cooper, Jr.*

CHICKEN SALAD.

Have cold chicken free from skin and bones, place on a board and cut in long thin strips; cut these into dice, place in an earthen bowl. There should be 2 quarts. Season with 4 tablespoons vinegar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Set away in a cold place for 2 or 3 hours. Scrape and wash enough tender white celery to make 1 quart. Cut this with a sharp knife in pieces about $\frac{1}{2}$ inch long. Put these in the refrigerator until serving time. Make the mayonnaise dressing, mix the chicken and celery together, and add half of the dressing. Arrange in a salad bowl and pour the remainder of the dressing over it. Garnish with white celery leaves.—*Mrs. W. D. Massee.*

SHRIMP SALAD.

Thin a quart of cooked shrimp-tails; put in a bowl and add a French dressing. Mix well and place on the heart leaves of lettuce, pouring on a little more of dressing. Or after preparing the shrimps, put on lettuce leaves and pour over a mayonnaise dressing, adding capers and olives.

SHRIMP SALAD.

This, too, may be made from the fresh or canned fish. Marinate and season with salt, pepper and lemon juice, mix

with mayonnaise and serve on lettuce leaves. Or make an unsweetened jelly of gelatine and lemon juice; then while still liquid, wet individual moulds and pour a little jelly into the bottom of each. Put in several shrimps, and when the jelly begins to set, pour on more to cover, then put inside in a cold place to harden. When ready to serve, turn out the moulds upon lettuce leaves, cover with mayonnaise, and garnish each with two or three shrimps.

STUFFED TOMATO SALAD.

Six selected tomatoes, medium-size, 6 tablespoons chopped cold boiled veal, 3 tablespoons chopped olives, 3 tablespoons chopped almonds, 6 tablespoons green peas, the firm part of tomatoes carefully removed from the shells. Mix with mayonnaise and refill shells.—*Mrs. R. J. Corbitt.*

IRISH POTATO SALAD.

Seven medium-sized potatoes, boiled and mashed, 2 heaping tablespoons butter, dash of cayenne pepper, $\frac{1}{4}$ teaspoon salt, 3 eggs, 1 light teaspoon mustard, tablespoon celery seed, $\frac{1}{2}$ cup vinegar; cook together in double boiler. When thick pour into the mashed potatoes; add three hard-boiled eggs, cut fine, 1 large cupful of cut celery, 1 onion, 1 cupful of Heinz pickle (sweet), cut fine and the juice of it.—*Mrs. C. M. Cooper.*

APPLE, CELERY AND PECAN SALAD.

Ingredients: 6 large red apples, $\frac{1}{2}$ cup diced celery, $\frac{1}{2}$ cup diced apples, $\frac{1}{2}$ cup pecan meats, mayonnaise. Mix celery, apples, pecan meats and mayonnaise together thoroughly. Scoop out apples and fill with the mixture, placing on top of each a tablespoonful of whipped cream and a maraschino cherry. Use mayonnaise or French dressing.

BEEF SALAD.

Three pounds of nice lean beef, stewed with 1 small onion,

salt and pepper to taste; stew in as little water as possible, adding more as needed. Cook until thoroughly done. Now chop as for chicken salad. Also cut up 3 bunches of celery. Now make a French dressing of 4 eggs, 2 teaspoons of sugar, butter the size of a large egg, a little mustard, salt and 1 pint of vinegar; cook this on stove, stirring constantly until it is thick; then pour over beef and celery, stir all together and set aside in a cool place until ready to serve, with or without dressing.—*Mrs. Jas. R. Rankin.*

CHICKEN AND CORN SALAD.

Beat the yolks of 3 eggs, add 2 cupfuls of grated corn, a little salt and pepper, $\frac{1}{2}$ cupful of rich milk, cook in the double boiler 20 minutes, then add 1 tablespoon Knox gelatine which has been dissolved; take from the stove and have ready 1 cupful of chicken breast chopped fine and two table-spoons of minced pepper; mix thoroughly, turn into a mold and put on ice. Unmold, slice and serve on lettuce leaves with whipped cream mayonnaise.

FRUIT SALAD.

Grape-fruit, celery, nuts, pineapple; serve in grape-fruit rinds with cherries and dressing.—*Mrs. Cora Phelps.*

STUFFED TOMATO SALAD.

Wash smooth tomatoes, cut off slice at top of each, scoop out middle to form cup, fill with chicken and celery or cold boiled beef and celery. Serve on lettuce with mayonnaise.—*Mrs. C. O. Fountain.*

PINEAPPLE SALAD.

Make small balls of cream cheese and roll them in chopped walnuts or pecan nuts. Place one in the hole of the large slices of Hawaiian pineapple, put in turn on crisp leaves of lettuce or rommain. Serve with a mayonnaise dressing. This

is one of the most delicious fruit salads and especially appropriate to serve with a game dinner.

EGG SALAD.

Boil seven eggs till hard cooked, and when cold shell them, cut each through the center and remove the yolks. Next make a mixture as follows: One tablespoonful of chopped ham, 6 chopped olives, 10 cooked mushrooms chopped fine, the yolks of the eggs and a high seasoning of salt, pepper and a dash of curry powder. Fill cavities of the egg with this, and replace together. Stick the eggs full of cloves, place on rings of green peppers and serve, garnished with mayonnaise.

CRAB SALAD.

You have your choice, at this season, of fresh or canned crabs. If fresh, boil a dozen crabs, pick out the meat and season with salt, paprika and lemon juice. Add a half cup of mayonnaise, toss lightly and heap into crab shells, well cleaned and each lined with a lettuce leaf. Top each mound of crab with a teaspoonful of mayonnaise, and garnish with triangles of lemon and small olives.

PRUNE SALAD.

Wash thoroughly 1 pound of prunes and soak over night. Cook tender in the same water in which they are soaked; cool, pit and stuff with English walnuts or cottage cheese.

Shred a bunch of lettuce, make a nest of the shreds, and in this put 3 or 4 of the stuffed prunes. Cover with mayonnaise and serve.

CELERY AND NUT SALAD.

One cup celery cut in small pieces, 1 cup almonds (blanched) or pecan meats, mayonnaise. Mix celery and nuts with a little mayonnaise. Serve on a lettuce leaf with thick mayonnaise on top. Garnish with half of English walnuts.

CHERRY SALAD.

Buy the large white cherries which are put up in tin cans. Remove the pits and slip into each cherry a small round nut or a piece of pecan or other nut. Pack in a dish. Cover with juice and let stand in a cool place until ready to serve. These may be prepared the day before.

PERFECTION SALAD.

1 box gelatine, 1 quart boiling water, 1 cup vinegar, $\frac{1}{2}$ cup wine, 1 cup sugar, juice 3 lemons, dash red pepper. When gelatine has been soaked in $\frac{1}{2}$ cup cold water and dissolved in the boiling water, add as it begins to congeal, $\frac{1}{2}$ pound blanched almonds, 1 cup chopped celery, 1 cup chopped pimientos, 1 cup chopped olives. Use individual moulds and serve on lettuce leaf with mayonnaise dressing.—*Mrs. R. J. Corbitt.*

TOMATO JELLY.

Take 1 can of tomatoes, stew till soft enough to strain through a sieve strainer, taking care not to let any seed get into the liquor; set the liquor on to boil, adding $\frac{1}{2}$ cup of vinegar, 1 teaspoon of salt, 1 tablespoon of sugar, 1 teaspoon mixed mustard, dash of cayenne pepper, $\frac{1}{4}$ pint gelatine previously soaked in a little water. Let the mixture boil a few minutes, pour out in after-dinner cups or small moulds, add a little chopped onion to each cup, let stand in a cold place till it congeals; serve on lettuce leaves with mayonnaise.—*Mrs. O. P. Shell.*

FRUIT SALAD.

1 can California white cherries, 1 can pineapple, 1 dozen oranges, 1 large bell pepper. Seed the cherries and put a blanched almond in each one; cut the pineapple and oranges into small blocks; mix together with a pint of boiled dressing; put in freezer and pack with ice or keep very cold on ice. When ready to serve, place on nest of lettuce and gar-

nish with green pepper cut in very thin rings.—*Mrs. Cora Phelps.*

SALAD OF PEPPERS AND CREAM CHEESE.

Select two large green peppers, cut off stem and remove seed, wash in cold water; take two cream cheeses, mash and mix thoroughly through them chopped English walnuts or pecan nuts. Press the mixture into the peppers, taking pains to fill all crevices and put away on ice to cool and grow firm. When ready for use cut in slices about $\frac{1}{4}$ inch thick, using very sharp knife. Serve with mayonnaise dressing.—*Mrs. J. R. Singleton, Mebane, N. C.*

COMBINATIONS FOR SALADS.

Lettuce and watercress, French dressing, lettuce and sliced onion, French dressing, lettuce, whole tomatoes, chopped cucumbers, mayonnaise dressing, grape-fruit, celery, apple, mayonnaise, shredded cabbage, pimentoes, cooked dressing.—*Mrs. C. O. Fountain.*

PINEAPPLE SALAD.

Cut top off fresh pineapple, take out inside, cut in dice, add white cherries, chop English walnuts or almonds, mix with mayonnaise and refill pineapple. Garnish dish with pineapple tops, lettuce, and on lettuce lay slice of red ham and mayonnaise balls.—*Miss Lala Burton.*

TOMATO JELLY SALAD.

Ingredients, half a box of gelatine, 1 can of tomato, chopped celery, broken pecan meats, lettuce leaves, mayonnaise. Soak the gelatine in half a cup of cold water for fifteen minutes. Season the tomatoes highly, boil and strain, adding enough hot water, if necessary, to make three cupfuls. In this, while boiling, dissolve the gelatine. Turn out into two molds of different sizes, to give a cup-like form. When cold, set on lettuce leaves, fill with the celery and pecan

meats well mixed and marinated, and cover with mayonnaise.

RUSSIAN SALAD.

Add $\frac{1}{2}$ box of gelatine, dissolved, to $1\frac{1}{2}$ cups of clear chicken consomme. Shape into cup forms, and fill with a mixture of celery and pecan meats, but marinated in the following dressing: 3 tablespoons melted chicken jelly, 2 tablespoons olive oil, 1 teaspoon vinegar, 1 teaspoon salt, cover the top with jelly so as to completely close it, then turn on a flat dish, surround it with a wreath of shredded lettuce and serve.

GINGER ALE SALAD.

Three tablespoons gelatine soaked in cold water and dissolved in 2 cups boiling water, 1 cup ginger ale, 3 teaspoons sugar, $\frac{1}{4}$ teaspoon salt, 3 tablespoons lemon juice. When jelly begins to congeal add 1 cup each white grapes, chopped apple, chopped celery, chopped canned pineapple, chopped crystalized ginger. Use individual moulds and serve on lettuce with mayonnaise dressing.—*Mrs. R. J. Corbitt.*

MINT JELLY.

Soak 1 box gelatine in 1 pint cold water, pour 2 pints boiling water over mint which has been cut into short pieces, and add this to gelatine while hot. When cool add juice of 3 lemons, a small quantity of sugar, and strain through a fine cloth. If the mint does not color it enough, green coloring fluid can be used to make it the desired shade. Mould in form of cup and use on lettuce leaf to serve salad in.

FROZEN TOMATO SALAD.

Cook thoroughly 1 can of tomatoes, strain through a fine sieve, add enough water to make 1 quart of juice, cook tomatoes and water together, season with salt, pepper, sugar and lemon juice. Freeze. Put a spoonful of this on a lettuce leaf, and pour a thick mayonnaise dressing on top. This

frozen tomato can also be put in sherbert glasses and served with the meat course.

WHITE SALAD.

Arrange, on bleached lettuce, cubes of grape-fruit, mask with cream cheese, run through potato masher, cover with French dressing and cap with spoonful of Barle-Due or any subacid jelly. Serve with thin slices of Graham nut-bread.

—*Mrs. T. M. Pittman*

SALAD DRESSINGS

MAYONNAISE.

One pint of Wesson oil, yolks of 2 raw eggs, $\frac{1}{2}$ teaspoon of dry mustard, $\frac{1}{2}$ teaspoon of salt, sprinkling of cayenne pepper, about 2 teaspoons of vinegar. Rub the yolks of eggs, salt and pepper well together. Stir the oil slowly into this, $\frac{1}{2}$ a teaspoon at a time, until it thickens. When too thick to stir thin with a little vinegar. Then add the remainder of the oil, thinning again with the vinegar if necessary. If preferred lemon juice may be used in place of vinegar.

MAYONNAISE DRESSING.

Yolks of 2 eggs, 1 teaspoon sugar, 1 saltspoon mustard, 1 saltspoon salt, pinch of cayenne pepper, $\frac{1}{2}$ pint olive oil, 2 tablespoons vinegar. Beat the yolks of 2 eggs very light; add all dry ingredients, then add slowly the oil, beating constantly. When half the oil has been added add the vinegar, then add the remainder of oil. All utensils must be cold.—*Mrs. W. B. Waddill.*

BOILED SALAD DRESSING.

One teaspoon butter or oil, 1 teaspoon flour, then a beaten egg, following; after these have been stirred in rotation, as they follow each other, by a teaspoon each of mustard and pepper; lastly add 4 tablespoons of vinegar, remembering lemon juice frequently may take its place. Heat this slowly over the fire, stirring as it heats until it makes a thick compound and flour is cooked. It should then be salted to taste. When cold put on ice. Before using beat into it whipped cream or olive oil, and thin to consistency of mayonnaise.—*Mrs. J. D. Rose.*

RUTHVEN SALAD DRESSING.

Mix $\frac{1}{2}$ tablespoon of salt, $\frac{1}{2}$ tablespoon of mustard, $\frac{3}{4}$ of

a tablespoon of sugar, 1 egg slightly beaten, $2\frac{1}{2}$ tablespoons of melted butter, $\frac{3}{4}$ of a cup of cream and $\frac{1}{4}$ of a cup of vinegar. Cook over boiling water, stirring constantly until it thickens. Strain and cool.—*Annie Epps*.

FRENCH DRESSING.

Ingredients: 3 tablespoons olive oil, 1 tablespoon vinegar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Mix salt and pepper with oil. Drop vinegar in slowly, beating continuously with a fork, until it becomes thickened and creamy. Add a dash of paprika or cayenne, if desired. A few drops of Tarragon vinegar improves this dressing when used on lettuce.

MAYONNAISE DRESSING WITHOUT OIL.

Beat well 2 eggs, stir in 1 teaspoonful of sugar, 1 teaspoonful of salt, 1 teaspoonful of mustard, 1 pinch cayenne pepper, $\frac{1}{3}$ cup vinegar, melt 2 tablespoonfuls of butter and cream it into 1 tablespoon of flour. Let 1 cup of milk come to a boil. Pour all together and cook until thick, stirring constantly. If more acid is needed add lemon juice after removing from fire.—*Mrs. W. D. Massee*.

GOLDEN DRESSING.

The yolks of 2 eggs beaten light, juice of 1 lemon, salt to taste, 2 teaspoonfuls sugar, $\frac{1}{4}$ teaspoon mustard. Cook slowly in double boiler for few minutes; when done let cool, then beat in two tablespoonfuls olive oil and 1 cup whipped cream; mix with fork.—*Mrs. J. L. Palmer*.

SALAD DRESSING.

Four eggs, $\frac{1}{2}$ cup vinegar, butter the size of an egg, 1 teaspoon of salt, 1 tablespoon of sugar, 1 teaspoon of mustard, dash of cayenne pepper. Beat all together, boil till it thickens, stirring all of the time; take off and beat until smooth.—*Mrs. O. P. Shell*.

THE SALAD DRESSING.

Twelve eggs, 1 cup vinegar or lemon juice; 2 cups sugar, $\frac{1}{4}$ cup butter.

Beat the eggs and sugar well together, then add vinegar or lemon juice and butter. Beat again. Cook in a double boiler and stir constantly. When thick and yellow put away to cool. When ready to serve dilute to the desired consistency with the cherry juice. Serve 6 or 8 cherries on a leaf of lettuce and cover with the salad dressing.

DRESSING FOR COLD SLAW.

1 egg, 1 cup milk, a little butter, 1 teaspoon sugar, salt, pepper and vinegar to taste. Make a custard of the egg, milk and sugar; add a little butter while hot and vinegar when cold.—*Mrs. J. L. H. Missillier.*

RUSSIAN SALAD DRESSING

Is a thin mayonnaise seasoned with red pepper and Worcestershire sauce, and mixed thoroughly with a chopped pimento to change the color of the dressing to red. The endive should be placed in a salad bowl with the ends pointing to the centre, and the dressing should be poured in the bottom of the dish so that it covers the ends.—*Mrs. E. H. Atkins.*

GRAPE FRUIT SALAD DRESSING.

Whipped cream and grenadine to taste.—*Miss Leah Perry.*

TOAST

DRY TOAST.

Slice bread, with or without butter on it, and put in stove or held before a hot fire on a fork until brown.

MILK TOAST.

Stale bread, butter and milk, salt. There is more than one way to make milk toast. That's why it is sometimes very good and sometimes different. Start by cutting the bread in slices about 1-3 of an inch thick. Spread them in a hot oven to brown until they are crisp all the way through. Butter the bottom of a frying-pan, put in the milk and heat gradually up to the boiling point. Have the toasted bread well buttered and spread it on a platter. Sprinkle lightly with salt and put the hot milk over it, serving at once. Allow about a quart of milk for 10 or 12 slices of bread.

BREAKFAST TOAST.

Slice bread, butter, dip in egg, previously beaten, with salt and pepper, and fry in hot lard.

FRENCH EGG TOAST.

A pleasing and wholesome dish for a home luncheon is French egg toast. To make it, take half a dozen slices of bread and toast them a delicate brown. Chop or slice thinly the whites of three hard-boiled eggs, and mix them in a sauce made of a pint of milk, 1 teaspoonful of flour, one tablespoonful of butter, salt and pepper. Pour this when hot over the slices of toast, and grate the yolks of the eggs over each portion. Add a garnish of parsley and serve very hot.

RICE AND NUT TOAST.

Make a white sauce of 1 tablespoon of butter, 1 tablespoon flour and 1 cup milk. Melt the butter and stir in the flour, then add gradually the cup of milk, stirring constantly. When thoroughly cooked put in $\frac{1}{2}$ cup of American cheese cut in small pieces. Stir until the cheese is melted. Now add $\frac{1}{2}$ cup of cooked rice and 1-3 cup of chopped nuts. Season with salt and serve on buttered toast. Do not allow the mixture to boil after the cheese is added.

FRENCH TOAST.

Put butter in frying pan and heat. Have ready some slices of bread. Beat 2 eggs, add 3 tablespoonfuls milk and cream and a little sugar and cinnamon into the mixture. Fry a nice brown. Serve immediately, or should you like sweet toast sprinkle with sugar or serve with brandy sauce.—*Miss Laurine Dorsey.*

HAM TOAST.

Put one ounce of butter in the blazer, and as soon as it is soft add a teaspoonful of minced onion and a cupful of finely chopped cooked ham; stir and cook for 3 or 4 minutes and then pour in 4 eggs that have been beaten until very light and to which have been added 3 teaspoonfuls of water and a tablespoonful of minced parsley. Stir quickly, regulating the flame slightly until the whole is a light creamy mass, and serve heaped on circles of hot buttered toast.

CHEESE TOAST.

Mix well with yolk of 1 egg, 2 ounces grated cheese, 2 ounces bread crumbs, and $1\frac{1}{2}$ ounces butter. Add half a dessertspoonful of made mustard and a little salt and cayenne. Cut slices of bread into circles and toast a nice brown; cover each piece with the cheese mixture, spread thickly, place in the oven to heat through and brown lightly, and serve at once.

EGGS AND OMELETS

SCRAMBLED EGGS.

Four eggs, 1 tablespoon of butter, 2 tablespoons of cream, salt and pepper to taste. Break the eggs into a bowl, add the cream and beat only enough to blend the yolks and whites. Melt the butter in the frying pan, and when hot turn in the eggs. Do not stir until they begin to form, and then gently, lifting them up and over that the flakes may be large and the eggs tender and well cooked. As soon as the eggs are sufficiently set, remove from the fire and stir until dry. Season and serve. Scrambled eggs may be varied in the same way as omelets, adding chopped ham and parsley, mushrooms, minced chicken, veal or sweetbreads.

SCRAMBLED EGGS WITH MUSHROOMS.

Take 6 eggs, 6 mushrooms, 1 heaping tablespoonful of butter, salt, pepper, red pepper and slices of buttered toast. Wash and peel the mushrooms, chop them finely, and fry in a little hot butter. Break up the eggs into a basin, whisk up well, and pour into a saucepan. Add the mushrooms, butter, salt, pepper and red pepper to taste. Stir over the fire with a wooden spoon until the eggs are lightly set. Have the toast neatly trimmed ready on a hot plate or dish, pour the egg mixture on top of the toast and serve at once.

SCRAMBLED EGGS WITH CHEESE.

Four eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup grated cheese, salt and pepper. Beat eggs, add milk and cheese and scramble, stirring constantly while cooking.

SCRAMBLED EGGS WITH SAUSAGE.

One pound sausage, put into pan and fry, stirring frequently. After it is brown and think ready to take up, beat 8 eggs and pour in and stir, adding salt and pepper to taste.

DEVILED EGGS.

Boil the desired number of eggs 20 minutes. This is to render them digestible. When cool, remove the shells, cut into halves crosswise, and take out the yolks without breaking the whites. Keep the whites of the same egg together as they will fit better. Rub the yolks to a cream with a little melted butter; add a little made mustard or sauce from the chow-chow bottle, a little chopped pickle or olives and salt and paprika to taste. Fill the mixture into the whites placing them together to form a whole egg and fasten with wooden toothpicks.

SLICED EGGS WITH SAUCE.

Boil 6 eggs hard, then slice; pour over them cream sauce.

EGGS CREAMED.

Set over the fire a porcelain-lined pan, capable of holding just the requisite number of eggs, so that they will lie close together, the whites forming, when cooked, a layer nearly an inch in thickness. In this pan pour a gill of thin cream; have ready six eggs, broken one by one in a saucer and slipped into a larger dish, and as soon as the cream reaches the boiling point turn in the eggs. Season with pepper and salt. Simmer two minutes and set in the oven until the yolks show a tendency to thicken, but do not allow them to harden.

If you wish to have perfectly poached eggs, a French secret is to stir a teaspoonful of vinegar into the salted water in which they are cooked. If you wish to have the yolks covered with the whites, like a filmy yellow ball, drop the eggs into deep water, but if you prefer them uncovered and spread out, be sure and have the water shallow in the pan. This is an unfailing recipe.

POACHED EGGS.

Toast small slice of bread for each egg; trim and lay on

hot platter. Have frying pan partly filled with salted water. When simmering, carefully break in 1 egg at a time. Baste with the water until white is firm, take up with skimmer, trim edge of white and slip on toast.

CHEESE OMELET.

Three tablespoons flour, 3 tablespoons butter, 1 cup grated cheese, 1 cup sweet milk, 3 eggs. Cream, flour and butter, then add milk, put on stove, let come to a thick sauce, remove from fire, add cheese, beat eggs separately, then add yolks and last whites, put in stove and cook 20 or 25 minutes.—*Mrs. E. W. Watkins.*

MEXICAN OMELET.

Beat 4 eggs slightly, then add 4 tablespoons milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, and 4 olives chopped finely. Put two tablespoons olive oil in an omelet pan and when well heated turn in the mixture. Brown quickly, fold same as an omelet, turn on hot platter and garnish with parsley.

BAKED OMELET.

One tablespoon melted butter, 6 eggs, beaten separately, 1 cup milk, 2 tablespoons flour. Mix flour with a little milk then add remaining milk. Butter a dish of right size and bake in quick oven.—*Mrs. J. T. Patterson.*

PINEAPPLE OMELET.

Add a cup of granulated sugar to a can of crushed or grated pineapple and cook gently till the juice is somewhat reduced. Make a 5-egg omelet and fold in the hot pineapple while the omelet is still very soft. Dust the top thickly with granulated sugar and brown with a salamander or in the broiler of a gas stove. A quick and delicious luncheon dish.

BREAD OMELET.

Soak 2 tablespoons bread crumbs in 2 tablespoons of milk

for 10 minutes; add salt and pepper to taste. To this add the beaten yolk of 1 egg, and last the stiffly beaten white. Cook same as other omelet.

PLAIN OMELET.

Four eggs, 4 tablespoons water, $\frac{1}{4}$ teaspoon salt, dash of pepper, 2 tablespoons butter. Beat eggs separately; add salt, pepper and water to yolks. Beat whites in, and turn into a pan in which the butter has been melted. Put on top of stove to set, then in oven to brown. Turn on dish and garnish.

BREADS

WHITE BREAD—QUICK METHOD.

Two cakes Fleischmann's yeast, $3\frac{1}{2}$ quarts sifted flour (equal to 3 pounds unsifted flour), 1 quart lukewarm water, 1 teaspoon salt, 2 tablespoons sugar, 1 tablespoon lard or butter. Dissolve the yeast in half of the water, and in the other half dissolve the salt and sugar. Mix thoroughly the water containing the yeast, salt and sugar, then stir in gradually 3 quarts of the flour. Now work in the lard or butter and make a moderately stiff dough. Knead well for 10 or 15 minutes; then set aside in a warm place, free from draft, to rise until light, which will be in from 2 to $2\frac{1}{2}$ hours. Cover with cloth or paper to prevent crust forming on top. When light make into loaves with the hand, place in well-greased pans and set to rise again for 45 minutes. When light bake in a hot oven for from $\frac{3}{4}$ of an hour to an hour. The extra pint of flour will be needed to keep kneading board well floured while kneading and forming into loaves. This makes three $1\frac{1}{2}$ pound loaves. The whole process takes about 4 hours. Half milk and half water may be used instead of all water, if a richer loaf is desired. Young housekeepers who have never done any baking have been eminently successful by following this recipe.

WHITE BREAD—SPONGE METHOD.

One cake Fleischmann's yeast, $1\frac{1}{2}$ quarts lukewarm water, 1 tablespoon salt, $4\frac{1}{2}$ quarts sifted flour. Dissolve the yeast in 1 quart of the lukewarm water and add to it 2 quarts of the sifted flour, or sufficient to make an ordinary sponge; set aside to rise for about 2 hours to 2 hours and a half. When well risen add to it the pint of lukewarm water in which the salt has been dissolved; then add the remainder of the flour to make a moderately stiff dough. Knead thoroughly and set aside to rise for from $1\frac{1}{2}$ to 2 hours. When

light turn out on a well-floured kneading board and knead thoroughly; divide into 4 equal parts and place in well-greased baking-pans. Let rise again for about 1 hour. When light bake for 1 hour in a moderate oven. After bread is baked remove the loaves from the pans and lean them against the empty pans, so as to cool the loaves by contact with the air on all sides. This recipe makes 4 large loaves. The whole process takes from 6 to 6½ hours, and, if followed closely, will produce very good results.

WHITE BREAD FOR USE OVER NIGHT.

One cake Fleischmann's yeast, 1 quart water, 3 quarts sifted flour, 2 teaspoons lard, 2 teaspoons sugar, 2 teaspoons salt. Dissolve yeast and salt thoroughly, but separately, in the water, which should be lukewarm in winter and cold in summer; add to this the lard and sugar and stir in sufficient of the flour to make dough stiff enough to be handled; then turn dough out on floured kneading board and knead thoroughly for 10 or 15 minutes, or until it will not stick to the board or hand. Unless bread-pan with cover is used cover dough carefully with a cloth or paper to prevent crust from forming on top; then set aside to rise. If set to rise between 9 and 10 in the evening it should be light enough to pan at or before 7 next morning. Be sure to set the dough in a warm place, free from draft. In the morning knead thoroughly; divide into loaves; place in well-greased baking-pans and set to rise again until light. When well risen, which will be in about $\frac{3}{4}$ of an hour, bake in a moderate oven for about 1 hour. This makes 4 ordinary-sized loaves or 3 large loaves.

QUICK LUNCH BISCUIT.

One cake Fleischmann's yeast, $\frac{1}{2}$ cup milk, 1 rounded cup of sifted flour, 1 teaspoon sugar, $\frac{1}{4}$ level teaspoon salt, 1 teaspoon butter. Heat milk to trifle above blood heat (about 100 degrees) and dissolve thoroughly therein the yeast and

sugar; put butter in mixing bowl and place over a fire a moment to melt; add to it the milk containing yeast and sugar; then add the salt and flour and stir until smooth. Throw a good handful of flour over center of kneading board; flour hands well, turn out dough and form into large ball; replace in mixing bowl; cover bowl with pie tin and let rise for 15 minutes in a very warm place; then roll out to $\frac{1}{2}$ inch in thickness; cut into biscuits; place in greased baking-pan; butter sides to prevent sticking together; then place baking pan over bowl half-filled with hot water and cover over with pie tin or greased paper, let rise 30 minutes; then bake for 10 minutes in hot oven. Makes 1 dozen and takes about 1 hour.

PARKER HOUSE ROLLS.

Two cakes Fleischmann's yeast, 1 pint lukewarm milk, 2 teaspoons sugar, 1 teaspoon salt, 2 tablespoons lard, 3 pints sifted flour. Sift flour in bowl, make well in center, add salt, sugar and lard, and then stir in the milk in which the yeast has been thoroughly dissolved. Knead well. Cover carefully and set to rise in a warm place, free from draft, for about an hour and 10 or 15 minutes. Then form into oblong rolls and place in pan, touching the sides of each roll with a little melted butter. Let rise for about $\frac{1}{2}$ an hour in a warm place. Bake in a good oven for 20 minutes. The whole process should take about 2 hours. Just as good results can be had by using 1 cake of yeast and allowing another hour or so in the rising. This makes $2\frac{1}{2}$ dozen rolls.

BEATEN BISCUIT.

One pound flour, $2\frac{3}{4}$ ounces lard, $1\frac{1}{2}$ gills water, salt-spoon salt; make stiff; beat or roll through biscuit mill until soft and pliable.—*Mrs. J. D. Rose.*

DELICIOUS MILK BISCUIT.

One quart sifted flour, $\frac{1}{2}$ teaspoon salt, 2 rounding tablespoons Snowdrift, sweet milk to make a soft dough (about $1\frac{3}{4}$ cups), 2 rounding teaspoons baking powder. Sift flour, salt and baking powder together, rub in shortening with tips of fingers, add milk, mixing with wooden spoon. Turn out on floured board, and handle only enough to roll and cut out. The dough will be very soft and light. Bake quickly in hot oven. These biscuits are delicious and digestible. The secret of good biscuits is in having the dough very soft and not handling.

POTATO BISCUIT.

One quart flour, 1 teaspoon baking powder, 3 ounces lard as for powder biscuit, add 2-3 pint sweet potatoes steamed done, 3 ounces butter, 1 tablespoon sugar. Cream potatoes, butter and sugar very light and add to flour (after it has been sifted with powder and lard rubbed in). Mix with sweet milk and bake in quick oven. Serve hot.—*Mrs. Zollicoffer.*

DEVILED BISCUIT.

One tablespoon of grated cheese, 1 of dry mustard, 1 of butter, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of red pepper, 2 tablespoons of milk. Mix well and spread lightly over half dozen soda crackers; toast and serve hot.—*Mrs. Zollicoffer.*

VINY'S MAPLE BISCUITS.

One light quart of flour, 3 medium-size Irish potatoes boiled and mashed, large tablespoon of butter, 1 teaspoon of sugar, 2 eggs well beaten, little salt, $\frac{1}{2}$ cake of Fleischmann's yeast dissolved in small cup of tepid water. Make up 4 hours before needed and let rise; $\frac{1}{2}$ hour before meal roll out, cut and let rise again. Bake quickly.—*Mrs. C. M. Cooper.*

MADISON BISCUIT.

To 1 quart flour add 2 eggs, 1 tablespoon butter, 1 of sugar, 2 of yeast and 1 of sweet milk; make into batter nearly as thin as for waffles and let rise; when light add flour enough to roll; cut with biscuit cutter, and let rise again before baking.—*Mrs. J. D. Rose.*

QUICK ROLLS.

One cup sweet milk, 1 tablespoon butter or lard, 1 full teaspoon sugar, scant teaspoon salt; scald together until butter melts; set off until milk warm; then put in 1 cake Fleischmann's yeast; when dissolved make up 3 cups flour; knead well and make into small rolls; let rise 2 hours; then bake.—*Mrs. Cora Phelps.*

EXQUISITE DOUGHNUTS.

One cake yeast, 1 cup lukewarm milk, 2 tablespoons lukewarm water, $2\frac{1}{2}$ pints sifted flour, 2 eggs, $1\frac{1}{2}$ tablespoons butter, $\frac{1}{2}$ cup light brown sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon mace. Dissolve the yeast in the lukewarm water; to this add the milk and 1 pint of flour to make sponge; set aside in a warm place to rise for 1 hour and 20 minutes, or until bubbles rise to the surface. When well risen add the butter and sugar, thoroughly mixed; the salt, mace, eggs, well beaten, and remainder of flour ($1\frac{1}{2}$ pints) to make a soft dough; knead thoroughly, but keep the dough soft. Set in a warm place to rise again; should be light in 1 hour and a half. When light roll out to about $\frac{1}{4}$ inch in thickness on well-floured kneading board and cut with doughnut cutter. Let rise again in a warm place, free from draft, for $\frac{1}{2}$ an hour; then drop into deep, boiling fat. Each doughnut should be turned frequently so as to brown evenly. The whole batch should be fried in about 15 minutes. This makes 3 dozen. The entire process takes about 4 hours. When through frying peel and slice raw potato, remove the

fat from the fire and drop the potato into it. When cool, not hard, remove potato and set fat away to harden. The potato prevents the fat from burning and will enable you to use it several times.

BREAKFAST BUNS.

One cupful of bread dough, 1 cupful of warm water, 2 tablespoonfuls of sugar, $\frac{1}{2}$ teaspoonful of salt flour, 2 tablespoonfuls of lard. Measure the dough when you are ready to make your bread dough into loaves. Mix all the ingredients together and add enough flour so that the dough can be kneaded well. Let it rise until the evening, then make into buns and place them about an inch apart on well-greased tins. Let rise until the morning, and bake in a hot oven until a rich brown color. These buns make excellent sandwiches.

SALT RISING BREAD.

One cup sweet milk, 1 teaspoon salt, batter of flour thick enough to drop off spoon. Stir every hour until well risen. Add 1 quart flour, lard size hen egg, little sugar, saltspoon soda. After rising sufficiently make out in small loaves.—*Mrs. John N. Powell.*

NUT LOAF.

1 egg, $\frac{3}{4}$ cup sugar, 1 cup milk (sweet), $3\frac{1}{2}$ cups sifted white flour, $3\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup chopped nut meats. Beat egg, add sugar, then milk, flour sifted with baking powder and salt, then the nut meats. Put into a well-greased pan and let rise for 25 minutes. Put into a slow oven and cover with paper for first 20 minutes; cook about 1 hour.—*Mrs. W. B. Parham.*

SCOTCH POTATO SCONES.

One and one-half cups flour, 1-3 cup butter, 1 cup mashed potatoes, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 egg. Sift the flour, salt and baking powder together, and after

adding the mashed potatoes rub in the butter lightly. Make a soft dough by adding the egg, well beaten, and, if necessary, a little milk. Make the dough of the right consistency to roll out. If the potato happens to be moist no milk will be required. Divide the dough into three parts and roll into rounds half an inch thick. Cut each of these across twice, so as to make four parts. Bake in a quick oven or on a griddle, and when they are done split and butter them, and serve hot.

NUT BREAD.

1 egg, $\frac{1}{2}$ cup sugar, 1 spoon salt, $1\frac{1}{4}$ cups milk, 4 teaspoons baking powder, 1 cup chopped nuts, 4 cups sifted flour. Put in pan, set in warm place 30 minutes. Bake 30 to 45 minutes.—*Mrs. R. J. Corbitt.*

BATTER BREADS

BATTER BREAD.

One pint meal, 2 eggs, 1 spoon lard, 1 teaspoon salt; beat the eggs very light; then add the lard, mix and beat very light; then sift the meal into this, thin it with milk to the consistency of batter cakes, and bake.—*Mrs. J. D. Rose.*

EXCELLENT BATTER CAKES WITHOUT EGGS.

One cake Fleischmann's yeast, 1 cup lukewarm water, $1\frac{1}{4}$ cups lukewarm milk, 2 heaping cups sifted flour, 4 tablespoons lard, $\frac{1}{2}$ teaspoon salt, 4 tablespoons syrup. Sift flour into bowl; add to it the salt, syrup, lard (melted), and lastly, the milk and water in which the yeast has previously been dissolved (add the milk and water gradually). Then beat the batter thoroughly. When smooth set aside overnight to rise. In the morning beat well and bake on well-greased griddle.

QUICK BUCKWHEAT CAKES.

To 1 pint of buckwheat put 1 teaspoon of salt, 1 tablespoon of sugar; make a good stiff batter with buttermilk; 1 level teaspoon soda. Bake on a hot plate well oiled.—*Mrs. J. T. Elmore.*

SOUTHERN SALLY LUNN.

One quart flour, 3 eggs, 1 heaping teaspoon lard, a yeast cake dissolved in a little lukewarm water, 1 pint new milk. Beat yolks light; stir in yeast, then lard, then milk and flour. Beat whites of eggs stiff and add to mixture, folding them in. Set to rise in a loaf cake pan overnight in a warm place. Bake in medium oven.

SALLY LUNN.

One-half cake yeast soaked in a cup of warm water, $\frac{1}{2}$ cup of sugar, 1 teaspoon of salt, 1 cup of sweet milk, 1 quart of

flour. Mix and let stand a few hours to rise, then stir in 2-3 cup of butter and lard mixed, pour in a greased pan and let stand in a warm place to rise about 1 hour. Bake slowly. The sugar may be left out.—*Mrs. O. P. Shell.*

QUICK SALLY LUNN.

One cup of sugar, $\frac{1}{2}$ cup of butter, 2 eggs, 1 pint of sweet milk, flour to make batter as stiff as cake, with 3 teaspoons of baking powder; bake in cake mould or muffin tins.—*Mrs. J. T. Alderman.*

SALLY LUNN.

One-fourth cup of lard and butter mixed. Beat slightly; add 2 eggs; beat until thick and creamy; add 1 cupful of milk, 3 cupfuls of flour, 2 teaspoonfuls of baking powder. Put in a deep pan and grate nutmeg over. Bake 20 or 30 minutes.—*Mrs. J. R. Singleton, Mebane, N. C.*

FLANNEL CAKES.

One cup of sifted corn meal, 1 cup of flour (before sifting), 1 large spoon of lard, $\frac{1}{4}$ teaspoon of salt, 2 eggs, $\frac{1}{4}$ yeast cake dissolved in lukewarm water, enough warm water to be added to make stiff batter. Let rise over night and next morning add teaspoonful of brown or white sugar. Bake on either soapstone or a greased baker.—*Mrs. C. M. Cooper.*

EGG BREAD.

Two cups meal, 2 eggs, 1 cup cold water, 1 cup boiling water, lard size of egg.

One pint meal, 1 pint buttermilk, level teaspoonful soda, salt, lard, level tablespoonful.—*Mrs. Henry Perry.*

DELICIOUS MUFFINS.

One and one-half cups flour, 1 teaspoonful salt, 2 teaspoonfuls Rumford's baking powder, 1 tablespoonful butter, 1

tablespoonful sugar, 2 eggs, 1 cup milk. Sift the flour, salt and baking powder together, rub in the butter, add sugar, and mix to a batter with the yolks of eggs and milk. Last of all add the whites of eggs beaten to a stiff froth. Bake at once in a quick oven.—*Mrs. S. H. Allen.*

BUTTERMILK MUFFINS.

Two eggs beaten, 1 quart buttermilk, 1 teaspoonful salt, 1 teaspoonful of baking soda, sufficient flour to drop (bake in muffin rings).

WHEAT MUFFINS.

One cake yeast, 1 cup lukewarm milk, 2 cups sifted flour, 3 eggs, 1 tablespoon melted butter, 1 tablespoon sugar, $\frac{1}{4}$ teaspoon salt. Dissolve the yeast in the milk; add to it the butter, salt, sugar and flour to make a moderately firm batter. Set to rise in a moderately warm place for about 2 hours. When well risen add to it the eggs beaten light; drop into greased muffin tins and bake at once in a hot oven for about 20 minutes. They should be eaten immediately. If set overnight use $\frac{1}{2}$ cake of yeast. The entire process takes about $2\frac{1}{2}$ hours.

RISEN MUFFINS.

One quart of flour, pinch of salt, 3 eggs, 1 cup of milk, 1 tablespoon of lard, 1-3 cake of yeast. Make into thick batter and rise overnight. Fill muffin rings and rise for 15 minutes and bake slowly.—*Mrs. C. M. Cooper.*

CORN MUFFINS.

Two cups of meal, 1 cup sweet milk and 1 cup sour milk. After-dinner coffee-spoon level full of soda, salt to taste and 2 eggs.—*Mrs. Henree E. Newell.*

POP-OVERS.

Two eggs, 1 cup flour, 1 cup milk, $\frac{1}{2}$ teaspoon salt. Sift

the flour and salt together, beat the eggs until creamy; add the milk and flour and beat well; then strain. Cook in pop-over cups for 25 minutes in a hot oven.—*Mrs. Henry Perry.*

RICE MUFFINS.

Two cups flour, $\frac{1}{2}$ teaspoon salt, 1 cup milk, $\frac{1}{4}$ cup melted butter, 1 cup boiled rice, 2 teaspoons baking powder, 2 eggs. Sift together flour, salt and baking powder, add the rice, and work in lightly. Mix to a batter with the eggs, milk and butter, and bake in hot-greased gem pans about 30 minutes.

VINY'S POP-OVER MUFFINS.

One quart of flour, 6 eggs, 1 quart of sweet milk, little salt. Beat yolks, add flour and milk alternately, then, lastly, well-beaten whites. Bake quickly in well-greased muffin tins. Serve at once.—*Mrs. C. M. Cooper.*

BREAKFAST MUFFINS.

One pint of meal, sifted with $\frac{1}{2}$ teaspoon of salt into bowl with large spoon of lard. Pour over large cup of boiling water and beat until cool. Add 2 eggs and beat hard. Have greased biscuit-pan and drop in spoonfuls, not touching, and bake in quick oven. Very nice to eat with fish.—*Mrs. C. M. Cooper.*

BREAKFAST GEMS.

Two eggs, 1 pint of flour, 1 teaspoon of baking powder, $\frac{1}{4}$ cupful of sugar, 1 pinch of salt, $\frac{1}{4}$ cupful of sweet milk. Have stiff batter, dip up with teaspoon and fry in deep fat. Powdered sugar may be sifted over gems.—*Mrs. J. R. Singleton, Mebane, N. C.*

WAFFLES WITH RASPBERRY JAM.

Take 1 pint milk, 2 cups flour, 4 tablespoonfuls melted butter or lard, 2 heaping teaspoonfuls baking powder, a pinch of

salt, mix thoroughly together and stir until very smooth. Bake on hot irons until brown. Serve with raspberry jam or any jelly desired.

RICE WAFFLES.

Make a smooth batter of 1 quart soft-boiled rice, $1\frac{1}{2}$ pints sweet milk, 1 pound flour, 6 eggs, 1 teaspoon salt, 1 tablespoon butter, 1 spoonful syrup, 2 teaspoons baking powder.

QUICK WAFFLES.

One pint flour, $1\frac{1}{2}$ teaspoons baking powder, 1 teaspoon salt, 2 well-beaten eggs, 1 pint milk.—*Mrs. Jas. R. Doan.*

WAFFLES.

Sift $1\frac{1}{2}$ cups flour into a bowl, 2 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Beat up 2 eggs, add $1\frac{1}{2}$ cups milk to them, then add gradually to the flour, mix in 1 heaping tablespoon melted butter. Fry on a hot, well-greased waffle iron. Serve hot with syrup.

One-half cake Fleischmann's yeast, 1 cup of milk, 1 scant tablespoon butter, melted, $\frac{1}{2}$ teaspoon salt, 1 heaping cup flour, sifted twice, 2 eggs, $\frac{1}{2}$ teaspoon sugar. Place flour in bowl, make well in center and put in sugar and salt. Dissolve yeast in the milk and mix all thoroughly; then add eggs 1 at a time and beat thoroughly. Add butter and mix well. Set to rise for about 40 minutes. When light bake on a well-greased waffle iron.

PASTRY

PASTRY.

Three-fourth pound butter, 1 pound flour, milk enough to moisten so as to roll easily. Use spoon for mixing.—
Mrs. Jas. R. Doan.

FLAKY PIE CRUST.

One cup Snowdrift, 3 cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon baking powder. Sift salt, baking powder and flour; add Snowdrift and cut in with a knife. Use hands as little as possible. Mix cold water enough to make a stiff dough. The secret of good pastry is little handling and to keep cool.

PASTRY FOR TWO CUSTARD PIES.

One and one-fourth cups sifted flour; $\frac{1}{4}$ teaspoon baking powder; $\frac{1}{4}$ teaspoon salt; 1-3 cup shortening (either lard or butter or a mixture of the two). Cold water to moisten.

Sift together the flour, salt and baking powder (if used). With a knife cut in the shortening. Add the cold water a little at a time and with a knife stir the mixture to a paste.

Be careful not to add more water than is needed to moisten the mixture sufficiently. Roll and line the pie tins.

For custard pies prick the crust carefully with a fork to allow all air to escape and prevent blisters. Put the crust into a moderate oven and bake nearly done, but not brown. Remove and fill at once with the custard mixture.

PASTRY FOR PIES.

To 1 quart flour add $\frac{1}{2}$ teaspoon salt, a cup of lard or butter. Mix well by rubbing through the hands or chopping with a knife. Make into a very stiff dough with ice water, working as little as possible. If a teaspoon of baking powder is added $\frac{1}{2}$ the above quantity of lard will be sufficient.

PIES

LEMON PIES.

One heaping tablespoon butter, 3 eggs, grated, rind and juice of 1 lemon, sugar to taste. Beat butter and light tablespoon flour (sifted). This quantity baked on rich pastry makes 1 good size pie.—*Mrs. C. M. Cooper.*

JELLY CUSTARDS.

Five eggs, $\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup jelly (warmed). Makes 3 pies.—*Mrs. R. L. Wester.*

CHOCOLATE PIE.

One tablespoon of grated chocolate, 1 pint of boiling water. Let it simmer for a few minutes, then take the yolks of 2 eggs, 2 tablespoons of corn starch, 6 tablespoons of sugar; stir this together and boil until thick like boiled custard. Make a crust as for pies; cook it, then put in the boiled chocolate. Beat the whites of 2 eggs to a stiff froth; cover the top and brown.—*Mrs. O. P. Shell.*

SWEET POTATO CUSTARD.

One pint mashed steamed potatoes, 2 eggs, 1 cup sugar, 1 cup sweet milk, butter size of an egg, $\frac{1}{2}$ teaspoon baking powder added in last minute. Flavor with nutmeg.—*Mrs. W. E. Moss.*

CHOCOLATE PIE.

Piece of butter size of an egg, $\frac{1}{4}$ cake Walter Baker's chocolate, yolks of 6 eggs, 3 cups sugar, 1 cup milk or cream, 1 tablespoon corn starch, 1 teaspoon vanilla. Cook until thick, pour on crusts and bake. Beat whites of the eggs to stiff froth, add 3 tablespoons of pulverized sugar. Whip this in well, spread on pies and brown slightly. This makes 3 pies.—*Mrs. I. R. Bass.*

APPLE PIE.

Three tart apples, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ lemon rind grated. Peel, core and slice apples very thin; line pie-plate with paste; put in apples, sugar and little water; wet the edges, cover with paste rolled out very thin; wash with milk. Bake in steady, moderate oven 25 minutes, or till apples are cooked.

BUTTERMILK PIE.

One pint of buttermilk, $1\frac{1}{2}$ cup of sugar, 1 tablespoon of butter, 3 tablespoons of flour, 4 eggs. Flavor with nutmeg and lemon. Bake with lower crust.—*Mrs. R. B. Powell.*

RHUBARB PIE.

Have ready 3 cups rhubarb cut in $\frac{1}{4}$ -inch pieces, and over these pour boiling water. Bring them quickly to boiling point, then drain off the water. Mix together 1 cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup corn starch. Pass twice through a sieve. Stir this mixture through the rhubarb, turn the whole into a plate lined with pastry. Put in a few bits of putter here and there, brush the edge of the pastry with cold water and press firmly upon it a cover of paste. Brush the two edges with water and bake in a moderate oven.

TRANSPARENT PIE.

Cream a piece of butter size of an egg, stir in 2 cups sugar, 1 tablespoon of corn starch or flour, 1 of milk and 1 of vinegar, 4 well-beaten eggs. This makes 2 pies.—*Mrs. J. T. Jones.*

PUMPKIN PIE.

1 pint pumpkin (strained), 1 quart milk, pinch salt, 4 eggs (well beaten), 2 cups sugar, 1 tablespoon butter (small), 1 teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon. Mix the pumpkin, spices, sugar and salt together. Boil the milk and add the butter; pour over the pumpkin mixture. Then,

last of all, add the well-beaten eggs. This makes three large pie.

PINEAPPLE CUSTARDS.

Two eggs beaten real light, butter the size of a hen's egg, 1 large cup of sugar, $\frac{1}{2}$ cup of corn starch or flour, $\frac{1}{4}$ cup of sweet milk, and 1 small can of grated pineapple.—*Mrs. Jas. R. Rankin.*

PINEAPPLE PIES.

One small can grated pineapple, 5 eggs, 1 tablespoon butter, 1 cup sugar. Reserve 4 whites for meringue. This makes 2 pies.—*Mrs. Julia Thomas.*

LEMON PIES.

Two lemons, $\frac{1}{4}$ pound butter, yolks of 3 eggs, 1 cup sugar. Cream butter and sugar, add yolks, lemon rind grated and juice, $\frac{1}{2}$ cup water, white of 1 egg, filling for 1 pie; meringue on top.—*Miss Helen Tull, Philadelphia.*

MINCE MEAT PIES.

One pound lean beef cooked until tender, chopped fine, 1 pound suet chopped fine, 2 pounds raisins, 1 pound currants, 6 nice large apples (chopped), cinnamon, cloves, 1 teaspoon salt, 1 pint brandy and 1 pint of sherry wine; some use 1 fresh lemon.

MOLASSES PIE.

Three eggs, yolks and whites beaten separately, $\frac{1}{2}$ cup good molasses, 1 cup sugar, butter size of walnut, 1 cup sour cream or milk, teaspoon soda stirred in molasses; whites mixed in last, or reserve 2 whites for meringue. Bake slowly in moderate oven. Nutmeg gives a nice flavor. This quantity makes 1 pie. Another $\frac{1}{2}$ cup molasses may be added with teaspoon corn starch; makes sufficient for 2 pies baked on rich crust.—*Mrs. Jos. T. Jones.*

MOLASSES CUSTARDS.

Beat together 4 eggs and 1 cup sugar. Cook 1 cup molasses and butter, the size of an egg. Pour together, beat well, and flavor with vanilla. Spread on pastry and bake.—*Mrs. D. Y. Cooper.*

MOLASSES PIE.

Four eggs, beaten separately; 1 cupful brown sugar, 2 tablespoonfuls butter; $\frac{1}{2}$ nutmeg, grated; beat well together and stir in $1\frac{1}{2}$ teacupfuls of molasses, add well-beaten whites of eggs last. Bake on crusts.—*Mrs. J. R. Teague.*

CARAMEL CUSTARDS.

Four eggs, 1 glass of jelly, $\frac{1}{2}$ cup of sweet milk, 1 cup sugar, 1 cup butter and lard mixed, 2 teaspoons of flour, beat and bake in short paste crust, with or without meringue.—*Mrs. I. C. Rowland.*

CARAMEL PIES.

Three cups brown sugar, 4 eggs, 1 tablespoon butter, 1 tablespoon of water, 1 teaspoon vanilla. This quantity makes 3 pies. Meringue improves them.—*Mrs. J. T. Alderman.*

COCOANUT CUSTARD.

Three eggs, 1 cup sugar, heaping tablespoon of flour, 1 cup sweet milk, butter size of an egg, 2 packages cocoanut, flavor with vanilla; enough for two custards.—*Mrs. R. L. Wester.*

COCOANUT PIE.

Four tablespoons of sugar, 2 cups of milk, $\frac{1}{4}$ cup of cream, 2 tablespoons of corn starch, 2 eggs, $\frac{1}{2}$ of a cocoanut, $\frac{1}{2}$ teaspoon of vanilla. Grate the cocoanut, scald the milk, beat the yolks of the eggs light with the sugar, add the corn starch and mix with the scalded milk. Cook and stir until

it thickens; take from the fire, add the cream and the cocoanut and put away until cool. Beat the whites of the eggs to a stiff, dry froth; add to the custard with the vanilla. Bake the bottom crust, brush it over with the white of eggs, put in the custard and brown in a quick oven. Let the pie cool before serving.

STEAMED CUP CUSTARDS.

Heat 1 quart of milk until it steams. Meanwhile beat 4 eggs, add $\frac{1}{2}$ cupful of sugar and $\frac{1}{2}$ teaspoonful of vanilla. Stir in, slowly, the hot milk. Strain the mixture into a pitcher and pour it into cups. Set these in a steamer. Cover the steamer with cheesecloth and then with its own cover. Put it over gently boiling water and allow it to cook for 10 minutes or more. Test when the custards are done by shaking the steamer a little, to see if the custards are no longer liquid. As soon as they are barely set, lift off the steamer, remove the cups and serve ice-cold. A little nutmeg grated over the top before serving improves them.

CUSTARD FOR ONE PIE.

Two eggs, $\frac{1}{8}$ teaspoon salt, 3 tablespoons sugar, $1\frac{1}{2}$ cups milk, nutmeg. Beat together the eggs, sugar and salt. Add the boiling milk to the egg and sugar mixture a little at a time. Beat thoroughly and fill the crust. This mixture should be ready to put in the crust when it first comes from the oven. If the crust is allowed to cool off the custard mixture will soak into the crust and perhaps into the bottom of the tin. This pie differs from the usual method of making custard pie in that the crust is nearly done before the custard is put in and the custard is made of hot milk. Always add the hot milk to the egg mixture, the reverse produces a curdled custard.

DAMSON PIE.

One cup damson preserves, 1 cup sugar, 1 cup butter, 5 eggs, beaten separately, $\frac{1}{2}$ pint cream. Cook on a rich pastry.—*Mrs. Jane E. Young.*

CREAM PIE.

Four eggs, beaten separately; to yolks add 4 tablespoons sugar and 4 tablespoons flour, to which 1 teaspoonful powder has been put. Then fold in whites, bake in 2 layers, 2-3 pint cream, $\frac{1}{2}$ cup sugar, vanilla beaten stiff and put between.—*Mrs. S. F. Teiser.*

CREAM PRUNE PIE.

Soak and stew a pound of prunes. Press through a colander, adding just enough juice to moisten well. To each cupful of the pulp add 1 cupful of rich cream, the beaten yolks of 4 eggs, and 1-3 of a cupful of sugar. Line pie plate with good pastry and partly bake. Then fill it with the prune mixture, and bake in a steady oven. Cover with a meringue, return to the oven and slowly brown.

CHESS PIE.

Twelve yolks eggs, 1 pound of sugar, $\frac{1}{2}$ pound of butter; meringue on top.—*Mrs. R. L. Wester.*

CHESS PIE.

Cream together $\frac{3}{4}$ of a cup of white sugar and 2 tablespoons of butter. Beat the yolks of 3 eggs light and stir into this cream. Add the juice and half the grated peel of a lemon and whip all together for 2 minutes. Fill crusts of puff paste with this and bake in quick oven. When done add the meringue, made of the beaten whites of 3 eggs and 3 tablespoons of sugar, and brown quickly in oven.—*Mrs. W. B. Waddill.*

MOCK CHERRY PIE.

One cup cranberries cut in halves, $\frac{1}{2}$ cup seeded raisins, 1 cup sugar, 1 tablespoon flour, $\frac{1}{2}$ cup hot water, 1 teaspoon vanilla. Bake between 2 crusts.—*Mrs. W. S. Thomson.*

FLAP-JACKS.

Take well-seasoned stewed fruit and put on circles of pastry, double over and fry in hot lard.—*Miss Leah Perry.*

PUDDINGS

MOLASSES PUDDING.

One-half cup molasses, 4 tablespoons melted butter, 1-3 cup milk, 2 eggs, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda, 1 cup raisins. Steam in 3 baking-powder tins placed in a kettle of boiling water $1\frac{1}{2}$ hours. Serve with sauce.—*Mrs. J. D. Blanton, Marion, N. C.*

MOLASSES PUDDING.

One egg, $1\frac{1}{2}$ tablespoons sugar, 1 cup molasses, $\frac{1}{2}$ cup buttermilk, $\frac{1}{2}$ teaspoon soda, 1 pint flour, small piece of lard and butter; season with ginger.—*Mrs. R. L. Wester.*

JERUSALEM PUDDING.

One-half box of gelatine, $\frac{1}{2}$ cup powdered sugar, 1 pint of cream $\frac{1}{4}$ pound dates, 1 teaspoon of vanilla. Cover the gelatine with $\frac{1}{2}$ cup of cold water and soak $\frac{1}{2}$ hour. Stone the dates and chop them fine. Squeeze the juice of several oranges over them and mash. Whip the cream and stand in a pan of cold water or cracked ice. Add the dates; sprinkle over this the sugar and add the vanilla. Put the gelatine over hot water and when dissolved add to it the cream and stir the mixture continuously until the whole is well mixed and becomes thick. Turn at once into a mould and keep in a cool place. Serve with whipped cream. A few almonds added just before serving adds a great deal to the pudding.—*Mrs. S. P. Cooper.*

BERRY PUDDING.

One and one-half cups milk, 3 tablespoons melted butter, 2 eggs, beaten separately, 1 pint of flour, 3 teaspoons of baking powder. Put half batter in the pan, cover with a quart of berries or 2 quarts of cherries or chopped apples, seeded; add rest of batter; bake $\frac{3}{4}$ of an hour. Serve hot with hard sauce or liquid sauce.—*Mrs. Herbert Tull, Philadelphia.*

TRANSPARENT PUDDING.

Beat 8 eggs very light, add $\frac{1}{2}$ pound of powdered loaf sugar, same quantity of butter, melted, $\frac{1}{2}$ nutmeg, grated; set on stove and stir until thick as batter. Pour into shallow dishes lined with paste. Bake $\frac{1}{2}$ hour in moderate oven.—*Mrs. Zollicoffer.*

DELICIOUS PUDDING.

Five eggs; to the yolks add 3 tablespoons of flour, 1 pint sweet milk, 1 tablespoon of melted butter, $\frac{3}{4}$ teaspoon of salt; then stir in the well-beaten whites. Cook quickly in a well-buttered baking dish. Serve with sauce.—*Mrs. Alex. Cheek.*

CHOCOLATE PUDDING.

Yolks of 3 eggs, 1 pint milk, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup grated chocolate, 1 heaping tablespoon corn starch, 1 teaspoon vanilla, pinch of salt. Mix chocolate, sugar, corn starch and salt with 1 cup of the milk. Beat yolks of eggs light and add to the mixture; then add remainder of milk. Cook till thick, pour into pudding dish and when cooled a little add the meringue of the beaten whites of the eggs and 3 tablespoons sugar, and brown in oven.—*Mrs. W. B. Waddill.*

BAKED CHOCOLATE PUDDING.

Put 1-3 cup of corn starch into a saucepan, stir in 1 cup cold milk and 1 teaspoon salt; add 3 cups of scalded milk; mix until it thickens, then add 2 ounces chocolate and stir vigorously while the chocolate melts. Cover and cook 10 minutes, remove from the fire and add the yolks of 3 eggs beaten with $\frac{1}{2}$ cup of sugar, and add $\frac{1}{2}$ teaspoon ground cinnamon, or 1 teaspoon vanilla extract. Turn the preparation into a buttered pudding dish, dot the top of it here and there with little bits of currant jelly, spread a meringue over the whole and color a delicious brown in the oven. Serve hot or cold. For the meringue, beat the whites of 3 eggs until dry, then gradually beat into them 3 level tablespoons granulated

sugar, then cut and fold in 3 extra level tablespoons of sugar. After the meringue has been spread over the pudding dredge it lightly with sugar and proceed as above.

PRUNE PUDDING.

Soak $\frac{1}{2}$ pound of prunes and stew them until they are very soft. Remove the seed and beat the prunes until they are light, and sweeten with $\frac{1}{2}$ cup of sugar. Beat the whites of 2 eggs and fold into the prunes. Bake in a buttered pan about 20 or 30 minutes. To be eaten with a custard sauce made of the yolks of the eggs beaten into one pint of sweet milk and $\frac{1}{2}$ cup of sugar.—*Mrs. W. D. Horner.*

PRUNE PUDDING.

One pound prunes, stewed, mashed and sweetened. Beat the whites of 6 eggs and gradually beat in the prunes. Bake until brown in pudding dish. Serve cold with boiled custard made of 1 quart milk, yolks of 6 eggs, 1 cup sugar (small). Flavor with vanilla.—*Mrs. C. M. Cooper.*

RICE PUDDING.

One-half cup rice, $1\frac{1}{2}$ pints milk, $\frac{1}{2}$ cup sugar, large pinch salt, 1 tablespoon lemon rind chopped fine. Put rice, washed and picked, sugar, salt and milk in quart pudding dish. Bake in moderate oven 2 hours, stirring frequently first $1\frac{1}{2}$ hours, then permit it to finish cooking with light-colored crust, disturbing it no more. Eat cold with cream.

HANOVER PUDDING.

Three cups flour, 1 cup sweet milk, 1 cup raisins, 1 cup molasses, $\frac{1}{2}$ cup butter, 2 eggs, 1 teaspoon salt and 1 ounce soda. Pour into mould and boil 3 hours. Eat with sauce.—*Mrs. Missillier.*

ORANGE PUDDING.

Peel and slice 5 oranges and sprinkle with sugar. Heat 1 pint milk and 1 tablespoon corn starch wet with cold milk,

a little salt and the yolks of 4 eggs. Cook in double boiler and let cool. Cover the oranges with the custard. Beat the whites of eggs with $\frac{1}{2}$ cup sugar and spread on top.—*Mrs. W. D. Horner.*

FRUIT PUDDING.

One pint of fruit, sweetened. Let it come to a boil. Mix 1 pint flour, 2 teaspoons of baking powder, and a pinch of salt with a fork, drop into the fruit, cover tight, slip to back of stove and let cook slowly. It will be ready in $\frac{1}{2}$ hour. Serve with hard sauce.—*Mrs. L. R. Gooch.*

FRUIT PUDDING.

Put into a saucepan over the fire the juice of 1 can pineapple, juice of 1 lemon, $\frac{1}{2}$ box gelatine that has been dissolved in $\frac{1}{2}$ cup cold water. Let come to a scald and pour over the well-beaten whites of 4 eggs. Cut the pineapple into small pieces, add $\frac{1}{2}$ pound malaga grapes halved and seeded. Arrange the fruit in mould, pour the liquid gelatine over it and let congeal. Serve with a dressing made by cooking to a soft custard 1 pint milk, the yolks of 4 eggs, sugar and vanilla to taste. Drop flecks of whipped cream over the top, $\frac{1}{2}$ cup sugar. This is fine.

CHEAP PLUM PUDDING.

One cup chopped suet, 2 cups raisins or any fruit, 1 cup molasses, 1 cup sour milk, 1 dessertspoon soda, 4 cups flour, any spices you like. Mix and steam 4 or 5 hours; salt to taste. Serve hot with wine sauce.—*Mrs. Cora Phelps.*

PLUM PUDDING.

One pound butter, 1 pound sifted bread crumbs, 1 pound sugar, 8 eggs, 1 pound raisins, 1 pound currants, $\frac{1}{2}$ citron, 2 tablespoons each cinnamon, spice, cloves, 2 nutmegs, 1 glass brandy, 1 teaspoon soda. Steam 5 hours in double boiler and serve with hard sauce or whipped cream.—*Mrs. R. J. Corbitt.*

BIRD'S NEST PUDDING.

Peel and core enough apples to fill a pudding dish, fill centers with raisins, currants and citron; flavor with cinnamon, and after sprinkling with sugar, pour in water and let bake, not too soft. When done make a sponge cake batter, flavor with vanilla and pour on top. Let this bake, then serve with any good, rich sauce.

DELMONICO PUDDING.

Make a rich custard of 1 quart of milk and yolks of 8 eggs, 1 cup of sugar and spoon of vanilla; take the whites and beat very stiff, adding a little sugar and vanilla; put this over the custard and put in oven for a few minutes until light brown. Whipped cream adds very much to it.—*Mrs. P. T. Jones.*

DELMONICO PUDDING.

Five eggs, separate them, beat yolks well and add 4 table-spoons sugar and 4 tablespoons corn starch; have 1 quart sweet milk on fire in double boiler; stir in the above and cook until it thickens; pour in buttered pan; spread the beaten whites with sugar to taste, on top, and put in oven until a light brown. Serve with whipped cream.—*Mrs. Cora Phelps.*

SNOW PUDDING.

Dissolve $\frac{1}{2}$ box of gelatine in $1\frac{1}{2}$ cups cold water. Then add $1\frac{1}{2}$ cups boiling water, juice of 2 lemons, add 3 cups granulated sugar. Stir until the sugar is dissolved, then set away. When it begins to jelly whip with an egg-beater until perfectly light, then add the whites of 5 eggs beaten stiff, to which has been added a pinch of salt. Whip well together. If desired different sorts of fruit can be added (before it gets too stiff.) Set away until hard. Serve with boiled custard, sauce or whipped cream.—*Mrs. Geo. B. Harris.*

COTTAGE PUDDING.

One cup sugar, 2 eggs, 2 cups cream, 1 pint flour, $1\frac{1}{2}$ teaspoons powder. Beat the eggs and sugar together; add cream, flour with the powder sifted in, and a pinch of salt; mix into smooth batter as for cup-cake. Put into long narrow or oval buttered mould; bake in hot oven 30 minutes. Serve with liquid or foaming sauce.

APPLE SNOW.

Core, quarter and steam 3 large, sour apples. Rub through sieve, cool; whip whites 3 eggs to very stiff froth with $\frac{1}{2}$ cup powdered sugar, gradually add apple and whip long time till white and stiff. Pile in dish, garnish with dots currant jelly.

APPLE PUDDING (ENGLISH).

Twelve or 14 apples, peeled, cored and sliced; 1 teaspoon extract nutmeg, $1\frac{1}{2}$ cups sugar. Line earthenware pudding mould with paste, pack in apples, sugar and extract; wet edges; cover, pinch edges together firmly; place in saucepan $\frac{1}{2}$ full boiling water.

CARAMEL PUDDING.

One pint milk scalding hot, stir into the yolks 2 eggs beaten with 2 heaping tablespoons brown sugar and 1 heaping tablespoon corn starch; stir until well mixed; flavor with a few drops almond. Pour into a dish, and cover with meringue made of the whites of the eggs and 2 tablespoons brown sugar; brown in oven.

SAUCES

WINE SAUCE.

One cup sugar, 1 cup of boiling water, 1 teaspoon of flour, 1 egg, piece of butter size of an egg. Let simmer for 10 minutes; remove from fire and add 1 wineglass of wine or brandy.—*Mrs. Alex. Cheek.*

WINE SAUCE.

Two ounces of butter, 2 spoons of flour, $\frac{1}{2}$ pint of boiling water, 1 gill of Madeira wine, $\frac{1}{4}$ pound sugar, $\frac{1}{2}$ grated nutmeg. Mix the flour and butter together, pour in the boiling water, let it boil a few minutes, then add the sugar and wine. Just before taking off add the nutmeg. Serve hot.—*Mrs. Zollicoffer.*

HARD SAUCE.

Beat 1 cup sugar and $\frac{1}{4}$ cup butter to white cream; add tablespoon brandy and teaspoon extract nutmeg; put on ice until needed.

CREAM SAUCE.

Bring 2-3 pint cream slowly to boil; set in stewpan boiling water; when it reaches boiling point add sugar, then pour slowly on whipped whites of 2 eggs in bowl; add 1 teaspoon extract vanilla and use.

CUSTARD SAUCE.

One pint milk, yolks 4 eggs, $\frac{1}{2}$ cup sugar. Set over fire and stir until thick.

STRAWBERRY SAUCE.

Cream $\frac{1}{4}$ cup of butter with 1 cup of powdered sugar and 1 egg yolk. Beat in gradually 1 cup of crushed fruit (straw-

berries, raspberries, peaches or cherries may be used) and serve at once. Jam or preserved fruit may be substituted when fresh fruit is not obtainable. This sauce is good with almost any plain pudding.—*Mrs. D. H. Mangum.*

LEMON SAUCE.

Boil together for 5 minutes $\frac{1}{2}$ cup of sugar and 1 cup water, add 1 tablespoon corn starch dissolved in 3 tablespoons of cold water; stir until thickened and cook for 5 minutes longer. Take from the fire, add the juice of 1 lemon and 2 tablespoons of butter and stir until thoroughly blended.

SAUCE FOR SPONGE CAKE.

Whites of 3 eggs well beaten, 1 cup of sugar, $\frac{1}{2}$ cup melted butter added while hot. Flavor with wine.—*Mrs. J. C. Kittrell.*

HOT CHOCOLATE SAUCE.

One cup boiling water, pinch salt, 1 square chocolate, $\frac{1}{2}$ cup sugar. Cook all together slowly until it is the consistency of maple syrup, or thicker if desired. Just before serving, add 1 teaspoonful of vanilla. This will keep indefinitely, and can be reheated.—*Miss Laurine Dorsey.*

NOG SAUCE.

Beat white of 1 egg until stiff, add yolk and beat again. Mix $\frac{1}{2}$ cup milk, and $\frac{3}{4}$ cup of cream, sweeten with 4 tablespoons powdered sugar, stir until sugar is dissolved, and add gradually to the egg. Mix thoroughly, flavor with a teaspoon vanilla and 2 tablespoons of sherry, and it is ready to serve.

DRAWN BUTTER.

One-third cup butter, 3 tablespoons flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, $1\frac{1}{2}$ cups hot water. Melt half the butter; add flour mixed with seasoning and

then hot water gradually. Boil 5 minutes and add remaining butter in small pieces. Good over asparagus or boiled celery.—*Mrs. C. O. Fountain.*

CURRANT JELLY SAUCE.

This sauce, by the way, is delightful for roast venison or mutton. Cook together in a small saucepan 1 tablespoonful of butter and 1 teaspoonful of onion. At the end of 5 minutes add 1 teaspoonful of flour and stir until smooth. Gradually add 1 gill of stock, stirring all the time. When the sauce boils up add a $\frac{1}{2}$ teaspoonful of salt, a $\frac{1}{8}$ teaspoonful of pepper, a teaspoonful of vinegar, a small bay leaf, a clove and a tablespoonful of currant jelly. Simmer 5 minutes, strain and serve hot.

CHOCOLATE SAUCE.

One cup water, 1 cup white sugar, $\frac{1}{4}$ pound chocolate. Cook until thick, and remove from fire. Add a pinch of salt and 1 teaspoonful of vanilla. Serve hot or cold.—*Mrs. Andrew Harris.*

CAKES

Cakes are of two general classes. First, cakes with shortening; second, cakes without shortening (sponge-cakes).

If you wish to prevent citron, raisins or currants from sinking to the bottom of your cake, have them well warmed in oven before adding them to the batter.

CAKES WITH SHORTENING.

One general process can be followed in making these cakes: (1) Cream Snowdrift; (2) add sugar gradually and cream; (3) add beaten yolks if used; (4) mix and sift dry ingredients; (5) add to the first mixture, alternating with the liquid; (6) cut and fold in the whites of the eggs beaten stiff; (7) have pans ready, put into oven and bake according to the following rule:

TEST FOR OVEN.

The oven is hot enough if it will brown flour in 5 minutes, or if you can hold hand in oven while counting 20 slowly.

TIME OF BAKING.

Layer cakes require from 20 to 25 minutes; loaf cakes take from 40 to 60 minutes. Divide time into quarters.

First quarter.—Cake should rise on sides.

Second quarter.—Cake should rise in center and specks of brown appear.

Third quarter.—Cake should brown evenly all over.

Fourth quarter.—Cake should shrink from sides of pan and settle.

CARE AFTER BAKING.

Turn upside down on a cake cooler until cool; then remove from pan and lay on cooler. Do not frost until cold. If cake sticks lay a cloth wet in cold water over bottom of

pan. (If cake should be burned, burned crust may be removed with a grater.)

MOUNTAIN CAKE.

One-half pound butter, 1 pound sugar, 1 pound flour, 1 cup milk, 7 eggs, 2 teaspoons Royal baking powder. Flavor with vanilla.—*Mrs. C. M. Cooper.*

HARLEQUIN CAKE.

Cream together a scant cupful of butter and a cupful and a half of sugar, beating in 3 eggs that have been whipped to a stiff froth, 1 scant cupful of milk and 2 heaping teaspoonfuls of baking powder, sifted with sufficient flour to form a batter that will "ribbon" from the spoon. When the cake mixture is very light, divide the batter into three parts, flavoring one with $\frac{1}{2}$ a teaspoonful of vanilla extract; another with a heaping tablespoonful of grated chocolate that has been dissolved over hot water; and the third with a little strawberry syrup, coloring the latter with a few drops of pink vegetable dye, which is entirely harmless. Have in readiness an oblong cake tin that has been well greased and dusted with flour and pour in the 3 batters, arranging them in layers, or as for marble cake, and bake in a moderately hot oven for about 35 minutes. Ice when cold with thick boiled frosting and decorate with holly.

COMPOSITION CAKE.

Four eggs, $1\frac{1}{2}$ pounds sugar, $1\frac{3}{4}$ pounds flour, $\frac{3}{4}$ pound butter, 1 pint milk, 1 teaspoon soda dissolved in water, 1 large nutmeg, $\frac{1}{2}$ glass wine, $1\frac{1}{2}$ pound raisins. Cream butter and sugar together part of milk, 1 egg stirred in some flour, and so on until eggs are used. The milk and flour, then soda, wine, nutmeg and raisins. Citron, currants, etc., may be used.—*Mrs. Alex. Cooper.*

WHITE CAKE.

One pound butter (heaping), 1 pound flour, 1 pound sugar, whites of 18 eggs, 1 teaspoon baking powder, pinch salt; flavor with vanilla or lemon, bake in loaf. Make a boiled icing of 3 cups sugar, whites of 3 eggs.—*Mrs. W. H. Jenkins.*

WHITE CAKE.

Eleven whites of eggs stiffly beaten, $1\frac{1}{2}$ cups sifted powdered sugar, 1 cup flour, 1 teaspoon cream tartar, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla. Mix flour, sugar, cream tartar, salt and sift 3 times before mixing with eggs. Set in stove quickly. Cook in biscuit pan and use boiling icing.—*Mrs. R. M. Andrews.*

PECAN CAKE.

Nine eggs, $2\frac{1}{4}$ pints sugar, $1\frac{1}{2}$ cups butter, 3 pints flour, 1 tumbler whiskey, $\frac{3}{4}$ tumbler New Orleans molasses, $\frac{1}{2}$ teaspoonful soda mixed in molasses, $4\frac{1}{2}$ tumblers pecans, $1\frac{1}{2}$ teaspoonfuls baking powder, $2\frac{1}{4}$ pounds raisins, 1 nutmeg. Bake 2 hours in a slow oven. Use thickest pan possible with a steam in middle.—*Miss Helen Tull, Philadelphia.*

SALLY WHITE CAKE.

Make a batter as for pound cake; add 2 grated cocoanuts, $1\frac{1}{2}$ pounds citron, cut fine, 2 pounds almonds, cut fine and mixed with citron and cocoanut, wineglass brandy, $\frac{1}{2}$ teaspoon mace, 1 teaspoon cinnamon, 1 teaspoon rose-water. Bake as other fruit cake.—*Mrs. J. D. Cooper.*

WHITE FRUIT CAKE.

Sugar, 1 pound; butter 1 pound; flour, 1 pound; almonds, 1 pound; cherries, 1 pound; citron, 1 pound; 1 cocoanut (ground); whites 12 eggs; 2 teaspoons baking powder.—*Mrs. C. M. Cooper.*

FRUIT CAKE.

One pound butter, 1 pound sugar, 1 pound citron, 1 pound raisins, 2 pounds currants, $\frac{3}{4}$ pound chopped almonds, grated peel of 1 orange, grated peel of 1 lemon, 1 gill sherry, 1 gill brandy, yolks of 12 eggs, whites of 6 eggs, 1 pound sifted flour (warm and dry), 1 teaspoon cinnamon, 1 teaspoon grated nutmeg, 1 teaspoon cloves, 2 teaspoons rose-water. Prepare fruit a day before making cake so that it may soak in brandy and sherry. Rub butter and sugar together, sprinkle flour over the fruit; beat eggs separately; mix as in other cakes; line pan with paper, and bake slowly for 4 hours. Wrap in a cloth wet in whiskey and put in an earthen jar and it will keep moist for a year or longer.—*Mrs. N. P. Strause.*

FRUIT CAKE.

One pound butter, 1 pound sugar, 1 pound flour, 1 pound almonds, 12 eggs beaten separately, 1 pound of cut citron, 3 pounds raisins, 1 pound figs, 2 pounds currants, $\frac{1}{2}$ pint wine and brandy mixed, tablespoon cinnamon, 4 grated nutmegs, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon allspice. Mix fruits and flour to keep from sinking. Bake slowly for 4 hours.—*Mrs. J. T. Alderman.*

CHEAP FRUIT CAKE.

Two eggs, $\frac{3}{4}$ cup molasses, $\frac{3}{4}$ cup butter, 1 cup sugar, 2 cups flour, 1 pound raisins, extra flour to flour them, cinnamon, spice and nutmeg.—*Mrs. Cora Phelps.*

RAISIN COFFEE CAKE.

Add to 1 cup of scalded milk 1-3 cup of shortening, 1 cup sugar, and a scant $\frac{1}{2}$ teaspoonful of salt. When lukewarm, beat in 1 yeast cake dissolved in a quarter cup of lukewarm milk and flour to make a stiff batter. Beat thoroughly, cover, and place where it will keep warm over

night. In the morning, blend a beaten egg with the dough, add a half cup of seeded raisins and roll the mixture on a floured board to $\frac{3}{4}$ of an inch in thickness. Put into a buttered biscuit pan, cover, and let it rise until it doubles its bulk. Brush with melted butter, sprinkle with powdered sugar and cinnamon and bake in a moderate oven half an hour. This bread may be baked in a ring, if preferred, by putting the dough into a deep pie plate, having in its center a well greased muffin ring or a piece of stiff brown paper fastened together to make a circle.

COFFEE CAKE WITH RAISINS.

This is a splendid recipe for coffee cake with raisins, and citron, too, if desired: One egg 2 cupfuls of brown sugar, 1 cupful of lard or shortening, 1 cupful of coffee, 1 teaspoonful of soda dissolved in the coffee, 1 teaspoonful of cinnamon, 1 teaspoonful of cloves, $\frac{1}{2}$ pound of raisins rolled in flour. Flour to make ordinarily stiff. Bake about an hour.

ANGELS' FOOD.

Whites of 12 eggs beaten to stiff froth, 12 ounces pulverized sugar, 5 ounces flour sifted 4 or 5 times; put 1 teaspoon cream of tartar in flour. Add to the whites after beating pulverized sugar and flour very slowly, beating all the time, then add vanilla to taste. Bake in a moderate oven 50 minutes. Cover cake with boiled icing. This is a good recipe. —*Mrs. H. Strause.*

ANGELS' FOOD.

One cupful of whites of fresh eggs, 2 level teaspoonfuls cream of tartar, 1 1-3 cups of fine granulated sugar, 1 cup flour, pinch of salt, 1 teaspoonful vanilla. Sift the sugar and put it in the end of a platter. Beat the whites of the eggs stiff and white, and place at other end of platter, with cream of tartar beaten into them. Slowly beat eggs into

the sugar. The sugar should be sifted five times and the flour five times after it is measured. Cut this lightly into eggs and sugar. Add the vanilla last. Bake in a moderate oven.

APPLE SAUCE CAKE.

One egg, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup raisins, $\frac{1}{4}$ spoon spices, 1 cup nuts, 1 cup apple sauce (unsweetened), 1 level spoon soda, 1 2-3 cups flour.—*Mrs. J. N. Cole, Raleigh, N. C.*

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5, $1\frac{1}{4}$ cups of granulated sugar, 1 cup flour, 1-3 teaspoon cream tartar, pinch salt in whites of eggs before whipping. Flavor to taste. Sift and measure flour and sugar. Put whites in mixing bowl, whip well, add cream of tartar and whip again very stiff; then add sugar, yolks well beaten. Fold in the flour. Put in a very moderate oven and bake about 40 minutes.—*Miss Julia M. Cooper.*

PORK CAKE.

Three-fourths pound of pork chopped fine; pour over this 2 cups boiling water and let stand until cold; 2 cups sugar, 1 cup molasses, teaspoon each of cinnamon, cloves, allspice, mace, wineglass brandy, tablespoon soda, 2 pounds raisins, 2 pounds currants, $\frac{1}{2}$ pound citron, 5 cups sifted flour. Mix and bake as fruit cake.—*Mrs. James Cooper.*

COCOANUT LOAF CAKE.

One cupful of sugar, $\frac{1}{4}$ cupful of cocoanut, 1 cupful of milk, 2 cupfuls of flour, 1 egg, 3 tablespoonfuls of melted butter, 2 teaspoonfuls of baking powder. Add the cocoanut last and cook $\frac{1}{2}$ hour in quick oven.—*Miss Mary Perry.*

PINEAPPLE DUTCH CAKE.

Make a batter of 3 eggs, $\frac{1}{2}$ cup of butter, 3 cups of flour, 1 cup of sugar, 2 teaspoonfuls of baking powder, 1 cup of

milk, 1 teaspoonful of vanilla. Then take 1 can of pineapple chopped fine, add cup of sugar. Make a layer of pineapple, then a layer of cake batter. When cold serve with whipped cream and maraschino cherries. (Stewed apples may be used in same way as pineapple.)—*Mrs. J. E. C. Bell.*

SPICE CAKE.

1½ cups sugar, 1 cup butter, 1 cup sour milk, 3 cups flour, 5 eggs, 1 teaspoon soda, 2 teaspoons ground cloves, 3 teaspoons ground cinnamon, 1 teaspoon allspice. Reserve 4 whites of the 5 eggs for icing. Mix balance and bake as for jelly cake. *Boiled Icing.*—To 4 cups sugar put 1 cup boiling water and boil until it becomes almost candy when dropped in water. Pour over the well-beaten whites, beating all the time. Season. When cool enough spread between layers.—*Mrs. W. A. Hunt.*

GINGER BREAD.

4 cups sifted flour, 1 cup sour milk, 1 cup butter or lard, 1 cup brown sugar, 2 cups molasses, 1 cup raisins, 2 eggs, 2 tablespoons ginger, 2 tablespoons cinnamon, 1 nutmeg, 2 teaspoons soda, ½ teaspoon cloves, ½ teaspoon spice.—*Mrs. J. L. H. Missillier.*

GINGER BREAD.

One cup sugar, 1 cup molasses, 1 pinch salt, 1 cup milk, 2 eggs, 1 cup lard and butter, mixed, 2 tablespoons ginger, 1 tablespoon cinnamon, 1 tablespoon soda, 3 cups flour or enough to make a thin batter. Bake in a slow oven about ¾ of an hour.—*Miss Julia M. Cooper.*

SOFT GINGER BREAD.

Three eggs, 3 cups flour, 1 cup sugar, 1 cup butter, 1 dessertspoon soda dissolved in 1 cup buttermilk, 1 cup molasses,

2 tablespoons ginger, 1 tablespoon cloves, 1 tablespoon cinnamon. Bake in quick oven in sheets or gem pans.—*Mrs. George Harris.*

GINGER BREAD.

One cup of molasses or syrup, 1 cup of sugar, 3 cups of flour, $\frac{1}{2}$ cup of butter, 2 spoons of baking powder, 1 tablespoon of ginger, 1 teaspoon of cinnamon, 1 teaspoon of spice, 3 eggs, beat thoroughly, and bake 1 hour in a moderate oven. Serve with brandy or wine sauce.—*Mrs. P. T. Jones.*

GINGER BREAD.

Five cups of flour, 3 cups of molasses, 1 cup of milk, 1 cup of butter, 1 cup of sugar, 1 tablespoon of ginger, 1 teaspoon of soda, 4 eggs.—*Mrs. Alex. Cheek.*

POUND CAKE.

Yolks of 12 eggs, well beaten, add 1 pound of white sugar, 14 ounces butter creamed, 1 pound of sifted flour; then the 12 whites beaten and added last; flavor. Bake slowly $1\frac{1}{2}$ hours.—*Mrs. Betts.*

IMPERIAL CAKE.

One pound butter and 1 of sugar beaten to a cream, 1 pound flour, the grated rind and juice of a lemon, 9 eggs, $1\frac{1}{4}$ pounds almonds before they are cracked, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound raisins, beat the yolks light; add sugar and butter, then the whites beaten to a stiff froth, and the flour, reserving a part for the fruit; and lastly, the nuts, blanched, cut fine and mixed with fruit and the rest of the flour.—*Mrs. J. D. Cooper.*

SPONGE CAKE.

Six eggs, beaten separately, 1 pint flour, 1 pound sugar, $\frac{1}{2}$ glass of cold water. Pour water over sugar and set on fire until sugar is dissolved.—*Mrs. Alex. Cheek.*

SPONGE CAKE.

Six eggs, 2 cups sugar, 2 cups flour with 2 teaspoons Royal baking powder sifted 3 times, $\frac{1}{2}$ cup cold water.—*Mrs. W. B. Shaw.*

SOFT CAKES.

One-half pound of butter, 1 pound of sugar, 1 pound of flour, 1 cup sweet milk (substitute water for milk if desirable), 5 eggs, 3 teaspoons of Royal baking powder. Flavor with either lemon or vanilla. Sift flour and yeast powder together. Fruit can be used with recipe, making fruit pound cake. This is soft pound cake.—*Mrs. W. L. Harris.*

CHRISTMAS CAKE.

Three pounds of raisins, 1 pound currants, $1\frac{1}{4}$ pounds of citron, 1 pound dates, 1 pound crystalized cherries, $\frac{1}{2}$ pound figs, $\frac{1}{2}$ pound of candied orange and lemon peel, $\frac{1}{2}$ pound pecans, $\frac{1}{2}$ pound English walnuts, $1\frac{1}{2}$ pounds of flour, 1 pound butter, 2 pounds sugar, $1\frac{1}{2}$ dozen eggs, 1 glass of brandy, 1 nutmeg, 1 tablespoon of cinnamon, juice of 2 lemons and grated rind of 1. Cream butter and flour together, beat yolks of eggs and sugar and add to batter; dredge fruit with some of the flour. Mix slowly with well-beaten whites, putting in brandy last. Sprinkle cinnamon on fruit. Bake slowly for 6 hours.—*Mrs. C. M. Cooper.*

JELLY ROLL.

Three eggs, beaten separately, beat whites real stiff, 1 cup of brown sugar, stir well, 1 cup flour, 1 teaspoon soda. Cook in hot oven.—*Clara Amos.*

MARBLE CAKE.

One pound each of sugar, butter and flour, the whites of 16 eggs, $\frac{1}{4}$ pound chopped almonds, $\frac{1}{8}$ pound citron. Cream together the butter and flour, beat together very light the egg whites and sugar; put all together and beat thoroughly.

Color 1-3 of the batter with pink sugar. Have your mould lined with oiled paper; put in a layer of the white batter ($\frac{1}{2}$), a layer of citron and almonds, then the colored batter, another layer of citron and almonds, and the remainder of white batter; bake in moderate oven. I pour a little extract of almonds over my chopped almonds, and flavor the cake with any flavoring desired.—*Mrs. Henry Perry.*

HOT CAKE.

1 egg, beaten separately, 1 cup sugar, 1 cup milk, 2 cups flour, 1 tablespoonful of melted butter, $2\frac{1}{2}$ teaspoons baking powder; flavor.—*Mrs. Andrew Harris.*

SMALL CAKES

TEA CAKES.

Six eggs, 12 ounces sugar, 10 ounces butter worked in 1 quart flour; sift in $\frac{1}{2}$ teaspoon soda; beat sugar and eggs together; add a little lemon essence; pour into flour and butter; roll very thin; sprinkle a little sugar on top and bake in a quick oven.—*Mrs. C. M. Cooper.*

TEA CAKES (VERY GOOD.)

Two eggs, 1 cup of sugar, 2 cups of flour, 1 teaspoon of lard worked in flour, 1 teaspoon of Royal baking powder, $\frac{1}{2}$ teaspoon of salt.—*Mrs. Alex. Cheek.*

TEA CAKES.

One quart flour, 1 pint brown sugar, 1 tablespoon each of lard and butter, 2 eggs, pinch of soda, 1 nutmeg. Roll and cut. (Mrs. Fred Hill's recipe.)

ROCKIES.

Two eggs, 2 cups brown sugar, 1 cup butter, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup milk, 1 teaspoon baking powder or 1 teaspoon soda, $1\frac{1}{2}$ cups chopped raisins, $1\frac{1}{2}$ cups black walnuts (English walnuts may be used), $\frac{1}{2}$ cup currants, 1 teaspoon cinnamon, 1 teaspoon allspice. Drop from a teaspoon on buttered pans size of an egg. Add more flour if necessary.—*Miss Julia M. Cooper.*

"DELICIOUS ROCKIES."

Beat separately the yolks and whites of 2 eggs, add to them after mixing them 2 cups of brown sugar, 1 tablespoon of cinnamon, 1 tablespoon allspice, 1 tablespoon ginger, 1 tablespoon cloves, 1 cup melted butter, 2-3 cup buttermilk, 1 teaspoon soda, 1 cup raisins, 1 cup chopped English walnuts, $2\frac{1}{2}$ cups flour, well sifted. Take a teaspoon and drop

dough in biscuit-pan in very small quantities and cook and you will have delicious rockies.—*Mrs. C. A. Lewis.*

FRUIT DROP COOKIES.

One-third cup Snowdrift, $\frac{1}{2}$ cup sugar, 1 egg, 2 teaspoons spice, 1 teaspoon baking powder, 1 cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup chopped walnuts, $\frac{1}{4}$ cup each currants, raisins (and citron if desired). Drop by teaspoon on oiled tins. Bake in quick oven.

MARGUERITES.

One cup granulated sugar boiled until stringy. Stir in white of 1 egg well beaten, add marshmallows cut in small pieces, raisins, chopped, and English walnuts. Flavor with vanilla. Spread on saltines and bake until delicately brown.—*Miss Julia M. Cooper.*

FRIED COOKIES.

Take 5 eggs, beat the yolks and sugar together, a little more than 1 tablespoon of sugar to the egg, 3 tablespoons of sweet milk, a piece of butter size of a hickory nut, nutmeg to taste, flour enough to roll well. Cut in narrow strips like fingers and fry in hot lard and sift sugar over it while hot.—*Mrs. Zoll-coffer.*

NUT CAKES.

Two eggs, 1 cup brown sugar, 6 scant tablespoonfuls of flour with 1 teaspoonful baking powder, 1 large cup chopped nuts, pinch of salt. Drop on buttered tins with a teaspoon.—*Mrs. H. G. Tull, Philadelphia.*

HERMITS.

Three scant cups sugar, 1 cup butter, 1 cup sweet milk, $\frac{1}{2}$ teaspoon soda, 3 eggs, 3 heaping cups flour, 2 teaspoons cinnamon, 1 teaspoon cloves, a little nutmeg, 1 cup currants, 1 cup raisins, 1 cup nuts.—*Mrs. J. L. H. Missillier.*

GINGER DROP CAKES.

Put 1 teaspoonful soda in a teacup with 3 tablespoons of boiling water, 4 tablespoons butter, $\frac{1}{2}$ teaspoon ginger, pinch salt. Fill cup to running over with molasses. Add enough flour to have it thick enough to drop on tins by the spoonful; 2 scant cupfuls will make it stiff enough. Cut crystalized ginger in small pieces, put one piece in each cake. Oven not too hot. Drop with a teaspoon.—*Miss Helen Tull, Philadelphia.*

COOKIES.

One-half pound butter, $\frac{3}{4}$ pound brown sugar, 2 eggs, juice and rind of 1 lemon, 1 pound flour, 1 teaspoon baking powder. Mix dough, cut, and before baking sprinkle with chopped nuts and sugar.—*Mrs. W. B. Parham.*

BERMUDA WITCHES, OR INDIVIDUAL JELLY ROLLS.

Beat the whites of 8 eggs to a stiff froth, add yolks and beat together. Beat with them 1 pound sugar, and stir in $\frac{1}{2}$ pound flour. Place in oval shapes on greased paper in pans and bake light. Spread jelly on under side and roll, then powder them with sugar. This will make about four dozen.—*Miss Cornelia L. Gary.*

DOUGHNUTS.

One pint sweet milk, 2 eggs, 1 teaspoonful salt, nutmeg to taste, 1 cup yeast (or $\frac{1}{2}$ a compressed cake), 1 cup sugar, $\frac{3}{4}$ cup lard and butter. Warm the milk, add to it the shortening, sugar, beaten eggs and sufficient flour to make a stiff batter. When cold add the yeast and stand in a warm place until quite light. Then roll and cut out. Cover and let stand until light. Put the doughnuts into the fat upside down, for in standing a crust forms on the surface, which prevents them from becoming light if they are placed in the fat with crust uppermost.

DELICIOUS DOUGHNUTS OR CRULLERS.

One full cup granulated sugar, 2 eggs, 2 tablespoons melted Snowdrift, 1 level teaspoon salt, a good dash of nutmeg, grated, 1 cup milk. Sour milk is preferable, as they will keep moist longer. Flour enough so that it can be rolled out, 2 full teaspoons baking powder. Mix sugar, eggs and Snowdrift till creamy; add salt and nutmeg, then milk, and lastly flour in which you have previously sifted the baking powder. Flour board. Handle on board as little as possible. Fry in deep, hot Snowdrift a golden brown. These will be light and digestible and not greasy. If sour milk is used add $\frac{1}{2}$ level teaspoon soda to milk, and 1 teaspoon baking powder added last.

SAND TARTS.

Beat to a cream 2 pounds sugar and $1\frac{1}{4}$ pounds of butter. Add 3 eggs, whites and yolks beaten separately; $\frac{1}{2}$ teaspoonful baking powder and 1 tablespoonful water with 2 pounds flour, which should make the dough stiff enough to roll. Roll thin on a floured board, cut in square, sprinkle sugar and cinnamon on top of each and tuck a blanched almond in the center. Bake in a moderate oven.

NUT COOKIES.

Two tablespoons of butter, $\frac{1}{4}$ cup of sugar, 1 egg, 1 teaspoon of baking powder, $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$ cup of flour, 2 tablespoons of milk, $\frac{1}{2}$ cup finely chopped walnuts, $\frac{1}{2}$ teaspoon of lemon juice. Cream butter and sugar, and egg well beaten. Mix and sift dry ingredients, and add to first mixture. Then add milk, walnuts and lemon juice. Drop from a teaspoon on an unbuttered sheet one inch apart, and place a half of a walnut meat on top of each. Bake 12 to 15 minutes in a slow oven. This makes 24 cookies.

CHOCOLATE CAKES.

Three eggs, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, 3 squares Baker's

chocolate, 1 cup stale bread crumbs, 3 tablespoons flour. Beat eggs until light. Cream the butter, add sugar, combine mixtures, then add chocolate (melted over hot water), bread crumbs and flour. Spread mixture in a shallow buttered pan and bake in a slow oven. Shape with a tiny biscuit cutter and put together in pairs with White Mountain Cream between and on top.—*Mrs. H. E. Thrower.*

WHITE MOUNTAIN CREAM.

One cup sugar, white 1 egg, 1-3 cup boiling water, 1 teaspoon vanilla. Put sugar and water in saucepan and stir to prevent sugar from adhering to saucepan; heat to boiling point and boil without stirring until a soft ball is formed when dropped into cold water. Pour syrup gradually in beaten white of egg and continue beating until of right consistency to spread, then add flavor.—*Mrs. H. E. Thrower.*

GINGER SNAPS.

One large cup of butter and lard mixed, 1 cup of sugar, 1 cup of molasses, $\frac{1}{2}$ cup of water, 1 tablespoon ginger, 1 tablespoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda dissolved in hot water. Flour for pretty stiff dough. Roll out rather thin and bake in a quick oven.—*Miss Cornelia L. Gary.*

OATMEAL WAFERS.

Two eggs, 1 cup sugar, 2 cups oatmeal, 2 teaspoons baking powder, 2 tablespoons melted butter. Flavor with bitter almond or vanilla. Drop from a spoon on buttered pans, and cook in a moderate oven. These are delicious.—*Mrs. J. C. Kittrell.*

LEMON CUP CAKES.

One-half cup butter; 1 cup sugar; grated rind and juice of half a lemon; 4 eggs; $1\frac{1}{4}$ cups pastry flour; $\frac{1}{4}$ teaspoon salt; $\frac{1}{4}$ teaspoon soda. Cream the butter and sugar, add the lemon juice and grated rind and the yolks of the

eggs. Sift together the salt, flour and soda. Add this mixture to the other and when thoroughly mixed fold in the stiffly beaten egg whites. Bake in small tins.

CHOCOLATE COOKIES.

One-half cup butter, 2 small squares chocolate, 1 cup sugar, $2\frac{1}{2}$ scant cups flour, 1 egg, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup milk. Mix in usual way, adding melted chocolate just before adding flour. Roll thin, shape with small cutter and bake in hot gas stove, or hot wood stove on top grate, lift with knife and let cool before serving.—*Mrs. C. O. Fountain.*

MOLASSES COOKIES.

One cup sour milk, 1 cup molasses, 1 cup sugar, 2 eggs. Beat well together, add 1 scant tablespoon soda sifted in 1 cup flour, 1 cup lard or butter, 1 tablespoon ginger, 1 tablespoon cinnamon. Flour enough to make stiff enough to roll.—*Mrs. W. B. Parham.*

OATMEAL HERMITS.

One cup butter, 1 cup lard, 2 cups sugar, 2 eggs, 8 tablespoons sweet milk, 4 cups flour, 4 cups oatmeal (raw), 4 teaspoons cinnamon, 1 teaspoon soda, 2 cups chopped raisins. Shape on board with hands, cut and bake. Serve cold. Better after a few days.—*Mrs. C. O. Fountain.*

WALNUT MACAROONS.

One-half pint brown sugar, $\frac{1}{2}$ pint walnut meats, chopped fine, 3 even tablespoons flour, 1-3 teaspoon salt, 2 eggs. Beat the eggs, add sugar, salt, flour and then the walnuts. Drop the mixture on buttered paper, some distance apart, and bake until brown.—*Miss Julia Cooper.*

SWEET WAFERS.

Three tablespoonfuls of melted butter, 1 cup of sugar, $1\frac{1}{2}$ cups of flour, 3 eggs, flavor to taste. Heat wafer iron and rub with butter. Drop 1 teaspoonful, close iron, and when done roll over stick.—*Mrs. Chas. H. Turner.*

PLAIN WAFERS.

Sift 1 cup of flour and $\frac{1}{2}$ teaspoon of salt into bowl. Add sweet milk until thin as cream. Bake in wafer irons, ungreased. Do not roll.—*Mrs C. M. Cooper.*

LAYER CAKES

BLACK CHOCOLATE CAKE.

Into saucepan melt $\frac{3}{4}$ cake Baker's chocolate, add 1 1-3 cups of dark brown sugar, $\frac{1}{2}$ cup of milk, yolks of 2 eggs. Cook, stirring constantly, until thick. After this mixture is cool stir into the batter made of 1 cup of butter, 2 cups of sugar, 1 cup of milk with 2 teaspoons of soda dissolved in it, 4 1-3 cups of flour, 5 eggs; flavor with vanilla. Put together with icing made of 4 cups of sugar boiled till it ropes when dropped from the spoon. Pour over well-beaten whites of 4 eggs; flavor with vanilla.—*Mrs. C. M. Cooper.*

CHOCOLATE CAKE.

Boil $\frac{1}{2}$ cup grated chocolate, $\frac{1}{2}$ cup milk and yolk of 1 egg until thick. When cool stir in 1 cup sugar, piece of butter size of a butternut, $\frac{1}{2}$ cup sweet milk, 1 cup flour, 1 teaspoon soda dissolved in a little hot water; flavor with vanilla. Bake in rather slow oven. This can be made into a layer or loaf cake.—*Mrs. W. S. Thompson.*

CHOCOLATE CREAM CAKE.

Cream $\frac{1}{2}$ cup of butter, add 1 cup of sugar and mix in alternately $\frac{1}{2}$ cup of milk and 2 cups of pastry flour sifted with 2 teaspoons Royal baking powder. Beat well, flavor and add 4 stiffly-beaten whites. Bake in 2 layers or in small tins.—*Mrs. D. H. Mangum.*

CHOCOLATE CREAM FILLING.

Whip 1 pint of cream until stiff and place to drain; melt 2 squares of Walter Baker's chocolate and add $\frac{1}{2}$ cup of sugar to this and $\frac{1}{2}$ a cup of whipped cream and a little vanilla. Reserve a scant cup of the whipped cream, sweeten, flavor and set aside, mixing the balance with cooled chocolate.

Spread between layers and on top and decorate with reserved cream pressed through pastry tube.—*Mrs. D. H. Mangum.*

DEVIL'S CAKE.

Six eggs, 1 cup butter, 1 cup sweet milk, 2 teaspoons soda, 2 cups sugar. Beat eggs separately, put 1 cup sugar to yolks and beat, and 1 cup sugar to butter and cream; add beaten whites after mixing yolks, sugar and butter, put 2 teaspoons soda (level) in sweet milk and dissolve; then add this to the mixture. Now take 2 cups grated chocolate, $1\frac{1}{2}$ cups brown sugar, 1 cup sweet milk, put in a vessel (chocolate, brown sugar and cup sweet milk); set on a hot stove and let boil about 3 minutes; stir to keep from burning. Take off and let cool sufficiently to keep from cooking an egg. Add yolks of 4 eggs and pour into the white batter; then add about 3 or $3\frac{1}{2}$ cups of well-sifted flour and cook in layer tins. This should make 8 layers, enough for 2 cakes.—*Mrs. C. A. Lewis.*

DREAM CAKES.

To the whites of 6 eggs take $1\frac{1}{2}$ cups of granulated sugar, $\frac{1}{2}$ cup of butter, the same quantity of water, 2 cups of flour, 2 teaspoons baking powder and teaspoon lemon extract. Bake in small tins or layers; cover with a boiled icing flavored with lemon.

NUT CHOCOLATE CAKE.

Two-thirds cup butter, 2 cups sugar, yolks of 4 eggs, 1 cup hot mashed potato; whites of 4 eggs, beaten dry; 1 teaspoon nutmeg, $\frac{1}{2}$ teaspoon cloves, $1\frac{3}{4}$ squares chocolate melted, $\frac{1}{2}$ cup sweet milk, 2 cups pastry flour or 1 2-3 cups bread flour, $3\frac{1}{2}$ teaspoons baking powder, 1 teaspoon cinnamon, 1 cup nut meats. Cream the butter and beat in the sugar. Add the potato and melted chocolate and finish as usual. This makes a large cake. Cover with the marshmallow icing.

NUTLETS.

One pound crushed almonds, 1 pound flour, 3 eggs, well beaten, with 1 cup sugar; stir well and bake like cake.

AMBROSIA CAKE.

Six eggs, 1 pound sugar, 1 pound flour, 1 teaspoon baking powder, 1 cup boiling water, pinch of salt. Bake as a plain cake and slice in 4 layers: (1) put a layer of icing; (2) a layer of grated cocoanut, (3) a layer of orange and so on. Ice over the top.

Recipe for icing.—Take whites of 2 eggs and beat to a stiff froth; add enough pulverized sugar to make stiff; flavor to taste.—*Mrs. E. H. Thomas.*

SPICE CAKE.

One and one-half cups of sugar, 1 cup butter, 1 cup sour milk, 3 cups flour, 5 eggs, 1 teaspoonful soda, 2 teaspoons ground cloves, 3 teaspoons cinnamon, 1 teaspoon allspice. Reserve 4 whites of the 5 eggs for icing. Mix balance and bake as for jelly-cake.

Boiled icing.—Four cups sugar, 1 cup boiling water, boil until almost like candy when dropped in cold water. Pour over the well-beaten whites, beating all the time. Season and when cool spread between layers.—*Mrs. W. A. Hunt.*

SPICE CAKE.

Two cups brown sugar, 1 cup sour cream, 1 cup butter, 2 cups flour, 4 eggs, reserving whites of 2 for icing; 2 tablespoons cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon soda. Bake in layers and put together with white icing.—*Mrs. J. H. Parham.*

SPICE CAKE.

One cup butter, 1 cup sugar, 4 eggs, 1 teaspoon of ground cloves, 1 teaspoon ground allspice, 2 teaspoons cinnamon, 1

cup cold boiled coffee, 2 cups of flour with 2 teaspoons of Royal baking powder sifted with the flour. Cream together butter and sugar, adding eggs 1 at a time. Beat well, add spices and coffee, then add flour and bake.—*Miss Sarah Edwards.*

FEATHER CAKE.

One and one-fourth cups granulated sugar, 2-3 cup Snow-drift, 1 level teaspoon salt, 4 eggs, $\frac{1}{2}$ cup water, $2\frac{1}{2}$ cups sifted flour, 2 rounding teaspoons baking powder, 1 teaspoon extract. Mix sugar and Snowdrift well together and add salt; beat the eggs in 1 at a time, beating well after each egg is added; next add the water, then sift in the flour, which has been previously sifted twice, adding the baking powder as you sift the flour into the batter; beat until perfectly smooth. Bake in 2 layers in moderate oven. Put together with any filling desired.

PINEAPPLE CAKE.

One cup butter, 2 cups sugar creamed together, yolks of 4 eggs, 1 cup milk or water, then add beaten whites of 4 eggs, 3 cups flour, 2 heaping teaspoons baking powder. *Filling.*—Whites of 2 eggs, 4 tablespoons sugar, 1 15-cent can pineapple.—*Mrs. W. E. Moss.*

WHITE CAKE.

Whites of 7 eggs, 2 cups sugar, 2-3 cup butter, $\frac{1}{2}$ cup sweet milk, 3 cups flour (measured after sifting), 3 heaping teaspoons of Royal baking powder. Flavor with vanilla.—*Mrs. Alex. Cheek.*

WHITE CAKE.

Three cups of sugar, 1 of butter, 1 of milk, 3 of flour, 1 of corn starch, 12 eggs (whites) well beaten, $\frac{1}{2}$ teaspoon Royal baking powder. Dissolve corn starch in part of milk and sugar, stirred to a cream, then add the flour, then the remainder of the milk, then whites of eggs; flavor with bitter

almond. (1) Bake in 4 layers, use icing and nuts for filling (almonds) 1 layer; (2) 1 cocoanut, grated, juice of 1 orange—1 layer; (3) 1 cup raisins, dash of chocolate—1 layer; (4) 1 cup nuts, 1 cup citron; (5) 4 cups of sugar, the whites of 4 eggs. Take sugar, 1 cup water and let it boil until you can string it (don't stir); whip whites and beat in the boiling sugar until cool.—*Mrs. O. N. McDowell.*

YELLOW CAKE.

Yolks of 8 eggs, 2 cups sugar, 2-3 of a cup of butter, 1 cup sweet milk, $3\frac{1}{2}$ cups of flour (measured after sifting), 3 teaspoons of Royal baking powder.—*Mrs. Alex. Cheek.*

FIG CAKE.

Two-thirds cup butter, 2 cups sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ teaspoons Royal baking powder sifted with 3 cups flour, whites of 8 eggs; flavor with vanilla. Bake in 2 layers. *Dark part.*—One-half cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 1 teaspoon Royal baking powder sifted in $1\frac{3}{4}$ cups flour, yolks of 7 eggs and 1 whole egg, 1 teaspoon of cinnamon, 1 teaspoon of allspice. Put half of dark in pan, lay on 1 pound halved figs (floured), put on remainder of dark batter and bake. Put white and dark together with white frosting.—*Mrs. C. M. Cooper.*

COCOANUT CAKE.

One-half pound sugar, milk of 1 cocoanut and tablespoon of butter. Boil until thick syrup; pour over grated cocoanut and spread between layers of sponge cake. Two large cocoanuts or 3 small ones. Leave some cocoanut to sprinkle on cake after it has been iced with boiled icing made of 2 cups of sugar boiled till it ropes and poured over the well-beaten whites of 2 eggs.—*Mrs. C. M. Cooper.*

LADY BALTIMORE CAKE.

One cupful of butter, 2 cupfuls of sugar, 3 cupfuls of flour, 1 cupful of sweet milk, the whites of 6 eggs, 2 level teaspoonfuls of baking powder, and 1 teaspoonful of rose-water. Cream the butter; add the sugar gradually, beating continuously; then the milk and the flavoring; next the flour, into which the baking powder has been sifted, and, lastly, the stiffly-beaten whites of the eggs, which should be folded lightly into the dough. Bake in three layer-cake pans in an oven that is hotter than it would have to be for loaf cakes.

To make fillings.—Dissolve 3 cupfuls of granulated sugar in one cupful of boiling water; cook it until it threads; then pour it over the stiffly-beaten whites of 3 eggs, stirring constantly. To this icing add 1 cupful of chopped raisins, 1 cupful of chopped nut meats (pecans preferred), and 5 figs, cut into very thin strips. With this, ice both the top and sides of the cake.—*Mrs. J. R. Teague.*

BOILED SPONGE CAKE.

One pound of sugar and 1 cup of water boiled to syrup until it spins, 8 eggs beaten separately and then together; then pour the hot syrup drop by drop into the eggs, beating all the time until perfectly cool; then add $\frac{1}{2}$ pound of flour, sifted twice, and the juice and grated rind of 1 lemon. Bake in shallow pan with paper underneath batter.—*Mrs. T. O. Heatwole, Baltimore, Md.*

MOTHER'S CREAM CAKE.

One pound sugar, $\frac{1}{2}$ pound flour, 10 eggs, beaten separately. Add sugar to yolks, then sifted flour and whites by degrees. Flavor with the juice of 2 lemons and grated rind of 1. Bake in long biscuit pan twice and put together with a filling made of 1 pint of thick sweet cream, 1 cup sugar, $\frac{1}{2}$ box of gelatine, $1\frac{1}{2}$ gills of sweet milk, sherry wine. Soak

gelatine in the milk until soft, place bowl in pan of water on stove and stir until gelatine is dissolved. When nearly cold beat into the whipped cream and sugar. Flavor with the wine and spread between the cold cakes and cover top and sides thickly.—*Mrs. C. M. Cooper.*

LADY BALTIMORE CAKE (ORIGINAL RECIPE).

Beat $\frac{1}{2}$ cupful butter and 2 cupfuls of sugar to a cream. Add $\frac{3}{4}$ of a cup of sweet milk slowly to this mixture, stirring steadily. Sift 2 heaping teaspoonfuls of baking powder with $2\frac{1}{2}$ cupfuls of flour. Stir flour into the sugar, milk and butter and beat until smooth. Beat the whites of 8 eggs to a stiff froth. Fold them carefully into the batter, add a few drops of almond extract and turn into 3 greased pans. Bake in moderately quick oven.

Filling.—Boil 3 cupfuls of sugar with 1 cupful of water for 10 minutes. Beat the whites of 2 eggs to a dry stiff froth. Pour the syrup upon these eggs, beating steadily; flavor with vanilla. Add 2 cupfuls of well-chopped raisins, 2 cupfuls of nuts chopped fine. Fruit may be soaked in sherry wine.—*Mrs. J. R. Singleton, Mebane, N. C.*

MINNNEHAHA CAKE.

One and one-half cup white sugar, $\frac{1}{2}$ cup butter, 3 eggs, 2 cups flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ cup sweet milk; flavor.

Filling.—One cup granulated sugar and 4 tablespoonfuls water. Boil until it threads from the spoon. Add white of 1 egg beaten to a stiff froth, and 1 cup seeded raisins, chopped. Use at once before it hardens.—*Mrs. S. H. Allen.*

CUP CAKE.

One cup butter, 2 cups sugar, 3 cups flour with 2 teaspoons baking powder, sifted, 5 eggs, 1 cup milk or water and teaspoon vanilla or almond extract.

CREAM CAKE.

Whites of 8 eggs, 1 cup butter, 2 cups sugar, 3 cups flour, 1 cup sweet milk, 2 teaspoons baking powder. Flavor with bitter almond. Bake cake in 4 layers, and put together with this filling: 1 pint sweetmilk, 1 can of pineapple, $\frac{1}{4}$ pound citron, $\frac{1}{4}$ pound crystalized cherries, few pieces of crystalized ginger, 1 cup sugar, 1 cup raisins, $\frac{1}{2}$ pound almonds, 2 tablespoons flour, 1 tablespoon butter, yolks of 4 eggs. Beat butter and flour together and add to yolks of eggs, beaten well with the sugar. Pour into the scalded milk and stir over fire, to keep from burning, until thick. Take from fire until cool. Squeeze juice from pineapple and cut cherries, ginger, raisins, almonds and citron fine and add to mixture. Flavor with 10 drops of bitter almond and vanilla. Spread very thickly between cakes, making 2 layer cakes.—*Mrs. C. M. Cooper.*

WALNUT CAKE.

Two cups sugar, 3 cups of flour, 1 cup butter, 1 cup of cold water, 1 teaspoon soda, 2 teaspoons of cream tartar, 4 eggs, 2 cups nuts stirred in last.—*Mrs. Zollicoffer.*

STRIPED CAKE (WHITE AND YELLOW).

Sift 1 quart flour with the required baking powder that you use. *White Layers.*—Cream 1 cup sugar with $\frac{1}{2}$ cup butter, 2-3 cup sweet milk, 2 cups of the sifted flour. Mix the above ingredients well and fold in the well-whipped whites of 4 eggs, a liberal pinch of salt and 1 teaspoon vanilla. This will make 2 nice layers or 3 thin layers. *Yellow Layers.*—1 cup sugar beaten with yolks of 4 eggs, $\frac{1}{2}$ cup butter creamed, 2-3 cup sweet milk, 2 cups of the flour, a pinch salt, 1 teaspoon extract lemon. Bake in layers, 2 or 3 as preferred; put together yellow and white layers with the following icing. *Icing.*—2 cups sugar, 1 cup boiling water. Cook till it strings when spoon is lifted. Set off stove a few

minutes, whip 2 whites of eggs light, put 1 level teaspoon baking powder in the cooked sugar and whip in with the whites of eggs till it is thick enough to spread nicely. Season with vanilla.—*Mrs. O. O. White.*

TUTTI FRUTTI CAKE.

Make a rich white batter, bake in layers, and while hot put in filling. *Filling.*—Make a boiled icing, chop fine and have prepared 1 pound raisins, 1 pound mixed nuts, pick out 5 dozen black walnuts, $\frac{1}{4}$ pound citron, cut fine; carry nuts through meat chopper, then rub all together well; stir in icing and place between layers while hot. This makes a splendid cake.—*Mrs. I. C. Rowland.*

ICINGS AND FILLINGS

CHOCOLATE CARAMEL ICING.

One-half cup brown sugar, $\frac{1}{2}$ cup sweet milk, butter size of an egg, dash of chocolate. Cook until smooth and thick.—*Mrs. R. L. Wester.*

MARSHMALLOW FILLING.

Two cups of brown and 1 of white sugar, $\frac{1}{2}$ cup of boiling water, 1 tablespoon of vinegar. Let cook until threads; pour in a small stream over the whites of 3 well-beaten eggs, beating briskly all of the time. Add 1 cup of marshmallows; beat until thick.—*Mrs. O. P. Shell.*

MARSHMALLOW ICING.

One-half pound of marshmallows and $\frac{1}{4}$ cup of water in a double boiler over the fire. Stir these until they are melted and pour while hot into the well-beaten whites of 2 eggs.—*Lillian Harris.*

ORANGE FILLING.

One-half cup sugar, $2\frac{1}{2}$ tablespoons flour, grated rind of $\frac{1}{2}$ orange, $\frac{1}{4}$ cup orange juice, $\frac{1}{2}$ tablespoon lemon juice, 1 egg slightly beaten, 1 teaspoon butter. Cook in double boiler.

LEMON CHEESE FILLING.

Juice and rind of 1 lemon, yolks of 2 eggs, white of 1, 1 cup of sugar, teaspoon of butter. Boil slowly, stirring constantly, and when cold spread between layers of cake.—*Mrs. W. Brooks Parham.*

MILK FROSTING.

One and one-half cup sugar, 1 teaspoon butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon vanilla. Melt the butter in a saucepan,

then add sugar and milk. Boil gently without stirring for 13 minutes. Beat until stiff enough to spread, then add flavoring and spread over cake.

CHOCOLATE CARAMEL FILLING.

Half pound sugar, 1 teaspoonful of butter, 1 teaspoonful vanilla, 2 squares of chocolate (Baker's), $\frac{1}{2}$ cupful of water or milk. Stir, setting the dish in boiling water until stiff enough to spread.—*Mrs. S. H. Allen.*

MOCHA FILLING.

One cup powdered sugar, 2 spoons cocoa, 1 tablespoon butter, 2 tablespoonfuls hot coffee (strong), vanilla; cream well together and put on cake after it is cold.—*Mrs. Cora Phelps.*

EXCELLENT ICING.

Two cups sugar, whites 2 eggs, $\frac{1}{4}$ cup boiling water, $\frac{1}{4}$ teaspoon cream tartar, $\frac{1}{4}$ teaspoon baking powder. Let sugar and water come to a boil and boil about a minute; be careful not to let it thread; add cream tartar and baking powder to well-beaten eggs, then add gradually the syrup to eggs.—*Mrs. A. G. Houston.*

WHITE ICING.

Three cups of granulated sugar moistened with water and boiled until it strings from spoon. Beat in whites of 3 eggs well beaten and flavored with vanilla, fresh lemon or melted chocolate.

CHOCOLATE FILLING.

One-half cake Baker's chocolate, 2-3 cup of milk. Moisten chocolate with half of milk; put on fire until dissolved; add 1 cup of sugar and the remainder of milk. Cook until smooth.

NUT FILLING.

One and one-half cups brown sugar, $1\frac{1}{2}$ cups granulated sugar, 1 tablespoon vinegar. Stir all together with enough water to moisten. Cook until stringy and pour over beaten whites of 3 eggs. Flavor with vanilla. Nuts may be added.

MARSHMALLOW FILLING.

Three cups sugar boiled until stringy and beaten into whites of 3 eggs beaten stiffly. Put 1 pound marshmallows in pan inside stove to soften for few minutes, and add to icing while it is hot. Blanch $\frac{1}{4}$ pound almonds and add to icing. Flavor with vanilla.

PINEAPPLE FILLING.

Three cups granulated sugar boiled until stringy. Beat into whites of 3 eggs well beaten. Flavor with fresh lemon. Strain 1 can grated pineapple so as not to use juice and spread between layers on icing. Use only icing on top layer. —*Mrs. C. M. Cooper.*

WHITE ICING.

One and one-half cups confectioner's sugar wet up with a sufficient quantity milk (or cream) to make the consistency of soft fudge. Beat well; add flavoring and spread on the cake. For chocolate, melt 2 squares Baker's unsweetened and beat well into white icing. Use vanilla. If too thick add more milk; by beating it will be very smooth and will not peel off cake or become hard.

FILLING.

One and one-half cup confectioner's sugar, 1 egg yolk. Mix thoroughly if too thick; add a little milk, but if too thin more sugar. Flavor with orange.

BOILED ICING NO. 2.

Two cups sugar, $\frac{1}{2}$ cup hot water, $\frac{1}{4}$ teaspoon cream tartar, whites of 2 eggs. Add cream of tartar to sugar and boil with the water until the syrup spins a thread. Do not beat whites of egg at all, but pour hot syrup into them slowly, beating all the while. Continue beating until white and thick enough to spread on cake. If it gets too hard before spreading, add one or two tablespoons cold water.—*Mrs. W. B. Waddill.*

ALMOND FILLING.

Boil 2 cups sugar and $\frac{1}{2}$ cup of water till it will thread from a spoon and pour over the well-beaten whites of 3 eggs. Beat until cold and add $\frac{1}{2}$ pound almonds blanched and pounded to a paste. Flavor with rose water.

COFFEE FILLING.

One-half cup butter, 2 cups pulverized sugar, yolk of 1 egg, 4 teaspoons of strong coffee boiled.

PINEAPPLE ICING.

Mix together half a pint of grated pineapple (using juice and pulp) and half a pint of sugar; if only the canned article is available decrease the amount of sugar by one-third. Add half a teaspoonful of lemon juice and boil slowly, but steadily, until the syrup will spin a thread when dropped from the prongs of a fork. Have ready the whites of two eggs whipped to a froth; over them pour the syrup in a fine stream, beating steadily. When mixed stand the saucepans on the side of the fire for a few moments, beating hard. When the egg seems to be cooked transfer to a pan of cold water and beat slowly until the icing is thick enough to spread.—*Mrs. W. D. Horner.*

MARSHMALLOW ICING.

Two cups granulated sugar, whites of 4 eggs, 1 teaspoon

vanilla, 2-3 cup water, $\frac{1}{2}$ pound marshmallows. Boil sugar and water to 240 degrees or the hair stage. Pour in a fine stream on the eggs beaten dry, beating constantly meanwhile. Beat frequently till cool (not cold). Add the marshmallows, cut in fourths. If the frosting is too warm, when the marshmallows are added they will melt and ruin the frosting. This frosting should be thick and creamy and pile upon the cake rather than run off. This recipe will frost a large cake made in a dripping pan.

LEMON FILLING.

1 cup sugar, juice and grated rind of 1 lemon, 1 cup hot water, 1 heaping teaspoon butter, 2 heaping teaspoons corn starch or flour dissolved in little water, yolks of 2 eggs. Put in double boiler and stir until it thickens; spread between layers.

DESSERTS

SYLLABUB.

One-half pound sugar, 3 pints lukewarm cream, 1 cup of wine. Dissolve sugar in wine, then pour it on the milk from a height slowly, so as to cause the milk to froth.—*Mrs. S. H. Allen.*

APPLE DUMPLINGS.

Put 1 ½ cupfuls of sugar, 2 cupfuls of water, and a piece of butter in baking-dish and place on stove where it will boil; take 1 ½ cupfuls of flour, 1 teaspoonful of baking powder and 1 teaspoonful of lard, mix thoroughly, roll out thin, cut in pieces and fill with sliced tart apple, pinch edges together and put in hot syrup. Bake for about 20 minutes, when they will be coated with a rich delicious syrup. These are easy to serve, as the sauce is all ready.

APPLE DUMPLINGS.

Six apples, peeled, cored and sliced, 1 cup sugar. Line 6 cups well greased, with the paste rolled out thin, wet edges, fill with apples, some of the sugar, cover with more paste; put in shallow stewpan large enough to contain them, with boiling water to reach halfway up the cups; steam thus 45 minutes; turn out on dish, sift sugar over them. Serve with spice sauce.

PEACH DUMPLING.

Make a rich biscuit dough and cut in small squares. Pare peaches and cut in halves, extracting the seeds and putting sugar in the cavities and covering with other half of peach with a little sugar on top. Pinch the edges of the dough carefully over the peach and bake in a moderate oven for half an hour. Serve hot or cold with sugar and cream.

CREAM PUFFS.

Heat together 1 cupful of water and $1\frac{1}{2}$ cupful of butter until they boil. Add $1\frac{1}{2}$ cupful of pastry flour all at once and beat it until smooth; let it cook 5 minutes, stirring it all the time. When cool, add 5 eggs, 1 at a time, stirring the unbeaten egg into the dough until it is smoothly blended before adding another. Place a rounding tablespoonful of dough on a greased tin, shaping it slightly to make it round, or dragging it between two knife blades into a long shape if for eclairs. Bake them in a moderate oven for about 25 minutes. Cool and fill with cream filling. Eclairs should be frosted on top.

Put 2 cupfuls of milk to scald in a double boiler. Mix $\frac{1}{2}$ cupful of flour, $\frac{7}{8}$ cupful of sugar and $\frac{1}{8}$ teaspoonful of salt well together, and add the hot milk, stirring out all the lumps. Return it to the fire and let it cook for 10 minutes, then stir in $1\frac{1}{2}$ teaspoonful of butter and 2 eggs, beaten until yolks and whites are mixed. Let this cook for about 3 minutes, stirring constantly. Cool and add the vanilla. To fill the puffs use a pastry bag and tube, making a small hole for the tube, or make a cut in the side and insert the filling by teaspoonfuls.

COLD COFFEE SOUFFLE.

Cook $\frac{1}{2}$ cup of ground coffee in 1 pint of milk in a double boiler for 20 minutes. Strain on to the beaten yolks of 3 eggs; return to the boiler and cook until thickened. Add $\frac{1}{2}$ cup of sugar, $\frac{1}{4}$ teaspoon salt and $\frac{1}{2}$ teaspoon of gelatine which has soaked in 1-3 cup of cold water. Strain, add the stiffly beaten whites of 3 eggs; turn into mold; chill and serve with whipped cream.

CHARLOTTE RUSSE.

One pint cream, 2-3 cup sugar, $\frac{1}{2}$ box gelatine, 1 teaspoon vanilla, 4 tablespoons sherry. Cover gelatine with $\frac{1}{2}$

cup water. Dissolve over hot water. Add sugar while whipping cream. Stir 4 tablespoons of milk in gelatine and strain over cream. Stir until it begins to thicken, then pour in a mould lined with sponge-cake. Delicious.—*Mrs. J. C. Kittrell.*

CHARLOTTE RUSSE.

One pint thick cream, $\frac{1}{2}$ cup wine, 2 cups sugar, whites of 4 eggs frothed, 1-3 box gelatine dissolved in a cup of milk. Blanched almonds if desired.—*Mrs. J. H. Parham.*

TUTTI FRUTTI JELLY.

Soak one-half box of gelatine in 1 cup of cold water for an hour. Add 1 pint of boiling water and $\frac{3}{4}$ of a cup of sugar and stir until dissolved. Then add the juice of 2 small lemons or $1\frac{1}{2}$ large ones and strain into a bowl or pitcher. When it begins to cool or "set," rinse the jelly mould out in cold water and slice half a banana in the bottom. Put in a few strawberries or raspberries and then pour some of the jelly over it. Place the mould in a pan of chipped ice so that it will harden quickly. As soon as it stiffens, put in some more fruit, cherries, sliced oranges, sliced figs, or berries, then more jelly. Let this harden, then keep adding fruit and jelly until all has been used. When ready to serve turn out on a pretty dish and put a border of cherries or berries around it. Serve plain or with whipped cream or thin boiled custard. If the jelly in the pitcher gets too hard before all the fruit is used, set it in a pan of hot water to soften.

APRICOT TAPIOCA.

Soak and stew a half pound of evaporated apricots, then lift out with a perforated ladle. To the juice in the kettle, add enough water to make a pint of liquid, a pinch of salt, a half cupful of sugar and three tablespoonfuls of fine tapioca. Cook clear, turn into a dish, stir the fruit in gently, and set aside to get very cold. Serve with sweetened cream.

BAKED APPLES.

Six large apples, wipe and remove the cores, fill center with 1 cupful brown sugar, 1 tablespoon flour, 1 of butter, $\frac{1}{4}$ teaspoon powdered cinnamon; bake in a hot oven until soft.—*Mrs. Cora Phelps.*

TIPSY CAKE.

Soak a sponge cake in sherry wine. Pour over this a small quantity of boiled custard. Add blanched almonds, pile up with whipped cream, sweetened, and flavored with wine, and sprinkle the top with almonds.

APPLE FLOAT.

Cut tart apples in small pieces; after washing and removing any decayed spots, cover with cold water and cook until done; press through a colander to remove cores and peelings. To every pint of the strained apples, sweetened to taste, add the well-beaten whites of 3 eggs. Beat together until cold and flavor with nutmeg. Serve with crushed ice and cream.

A quickly prepared and delicious dessert can be made from $\frac{1}{2}$ pint of stiffly whipped cream, 1 tablespoonful of powdered sugar, $\frac{1}{2}$ a cupful of chopped nut meats and a little minced candied orange peel. Serve in slender, tall sherbet glasses that have been lined with lady-fingers or bits of sponge-cake and garnish with a few candied cherries. This dessert can be made in a few moments and should be served as cold as possible.

STRAWBERRY MOUSSE.

Hull and wash 1 pint of strawberries, drain and rub them through a fine sieve; add 1 cupful of powdered sugar and 1-3 of a box of gelatine which has been softened in a little cold water and melted over hot water. Set aside until the mixtures begins to thicken, stirring occasionally to keep it from setting firmly around the sides of the bowl. Add a

little pinch of salt to the whites of 5 eggs and whip them to a stiff froth. Stir these into the mixture and turn through lightly until a little dropped from the spoon will retain its shape. Turn into a wet mold, cover tightly, bind the edges with a buttered cloth and bury in a mixture of ice and salt. Set aside for 2 hours, then turn out and serve.

STRAWBERRY SHORTCAKE.

One pint flour, 1 tablespoon lard, a little salt, 1 teaspoon baking powder sifted in flour, enough milk to make a soft dough. Roll out about $\frac{1}{2}$ inch thick and bake in oven. When done, split, spread with butter, put a layer of strawberries, sprinkle with sugar, put top on and serve with fresh cream.—*Mrs. C. M. Cooper.*

INDIVIDUAL STRAWBERRY SHORTCAKES.

These are delightful, made like baking powder biscuit and slightly sweetened. Roll out an inch thick, cut in diamonds, squares or circles and bake in a hot oven. When done, break open—never cut,—put between them mashed and sweetened berries, buttering the biscuit first, if preferred. Put on top of each little shortcake more of the mashed berries with one or two large berries cut in halves, sprinkled with powdered sugar; and if wished specially decorative, crown each with a spoonful of whipped cream. Serve on a pretty plate.

PINEAPPLE SORBET.

Peel and cut up a small sugar-loaf pineapple, and let it stand in a cool place over night with a pint of sugar added to it. An earthen jar is best to hold the pine, whose acid properties forbid its standing in tin. In the morning strain, pressing out as much of the juice as possible. Add to this a pint of water and the grated rind of an orange. Boil 10 minutes, add the juice of 1 lemon and two oranges, freeze about 15 minutes until of a smooth, even, creamlike texture,

and serve after the meat course at dinner. If you desire a granite, which is frozen as hard as ice cream, but should be of a rough grained consistency, set the mixture away packed in ice, and let it remain there for 2 or 3 hours. Scrape the frozen part occasionally from the sides of the can, and stir long enough to mix the ice with the mass, but not long enough to make it creamy. Serve in a cup made of the half skin of an orange with the pulp scraped out.

PINEAPPLE SHORTCAKE.

Make a rich biscuit crust, very short and slightly sweetened. Bake in a sheet or round fully an inch thick. Split while hot and butter generously, spreading the top thickly with crushed or grated pineapple. Serve with or without cream.

CREAM PUFFS.

One cup boiling water, 1 cup flour, 2 ounces butter, 4 eggs, 1 teaspoon powder, $\frac{1}{2}$ pint whipped cream, sweetened and flavored to taste. Have the water in a saucepan, add the butter, and when thoroughly boiling throw in the flour and stir until it forms a smooth paste, leaving sides of the saucepan clean. When cool break the eggs into the mixture 1 at a time, beating each one thoroughly in before adding the next. When all are in, add the baking powder and drop in spoonfuls on baking tins some distance apart. Bake slowly about $\frac{3}{4}$ hour, or until the cakes feel very light. When cold remove soft inside portion and fill with the whipped cream.—*Mrs. D. H. Mangum.*

SPONGE-CAKE CASES WITH STRAWBERRIES.

Bake sponge-cake mixture in small tins; when cold cut a piece from the center and fill with strawberries. Pile whipped cream around the edges and on the top. Any other fruit may be used.

MARSHMALLOW SOUFFLE.

One-half box gelatine, whites 6 eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cake chocolate (melted). Soak gelatine in $\frac{1}{2}$ cup cold water, dissolve in 1 cup boiling water; beat eggs, add sugar, then gelatine. Divide in 3 parts; color 1 part pink, 1 part add chocolate, 1 part white. Mould in square, deep pan, putting in pink, white and brown. Cut in slices and serve with whipped cream.—*Mrs. R. J. Corbitt.*

ORIENTAL PUDDING.

One pint thick whipped cream, $\frac{1}{2}$ cup Irish moss, $\frac{1}{2}$ cup preserved ginger, $\frac{1}{2}$ cup powdered sugar, $\frac{1}{2}$ cup boiled rice. Stir the ginger chopped fine with 2 tablespoons lemon juice. Boil 10 minutes ginger, water and sugar. Beat the eggs and pour syrup on them, stirring all the time. Add lemon juice, beat thoroughly and chill on ice.

PINEAPPLE CREAM.

Beat yolks of 3 eggs slightly and add grated rind and juice of 1 lemon, $\frac{1}{2}$ cup sugar and few grains salt. Cook over hot water, stirring constantly until mixture thickens. Remove from fire and add $1\frac{1}{2}$ tablespoons of gelatine soaked in $\frac{1}{2}$ cup cold water, 2-3 cup of grated pineapple, $\frac{1}{2}$ cup heavy cream beaten stiff, whites of 3 eggs beaten. Turn into a mold and chill.—*Mrs. Cora Phelps.*

APRICOT SOUFFLE.

Put one can of apricots through a colander, then beat in a saucepan with $\frac{1}{2}$ cup of sugar. Beat the whites of 3 eggs till stiff and beat the fruit pulp into them. Pour into custard cups or a pudding dish and bake in a pan of hot water till firm and slightly browned. Serve with boiled custard sauce made with the yolks of the eggs.

PRUNE SOUFFLE—A TURKISH DAINTY.

One-half pound prunes, whites of 5 eggs, 6 tablespoons granulated sugar. Soak the prunes in cold water to cover for 6 hours, then stew until tender; drain and chop finely. Add the sugar and beat to a paste. Beat the whites of eggs until stiff; add to the prune paste and bake about $\frac{1}{2}$ an hour in a hot oven. Serve at once with whipped cream.

BAVARIAN CREAM.

One-half box gelatine, 1 quart milk, 4 eggs, $\frac{1}{2}$ cup sugar, 2 teaspoons vanilla, $\frac{1}{2}$ cup wine. Soak gelatine in a little water; put on milk to boil; beat yolks of eggs with sugar; add to milk; also add gelatine to milk before adding beaten yolks. After boiling thick take from fire. Beat to a stiff froth the whites, adding the yellow mixture gradually; flavor with the flavoring; put in wet moulds and set in icebox. To be eaten with either whipped cream and wine or plain cream and sugar.—*Mrs. Woodruff, Rahway, N. J.*

PINEAPPLE BAVARIAN CREAM.

Heat 1 small can of grated pineapple with the juice of 1 lemon. Wet 2 tablespoons of gelatine in cold water, when swelled and soft pour the hot pineapple mixture over gelatine and stir till all is dissolved. Set in a pan of ice water. Stir occasionally and just as it begins to jelly beat in $\frac{1}{2}$ pint of cream, whipped stiff. Pour into wet moulds and serve cold.

FROZEN DESSERTS

APRICOT ICE CREAM.

Make custard of 1 teaspoonful of corn starch and $\frac{1}{2}$ pint milk. After this gets thoroughly cold, add 1 pint cream, 1 cup sugar, 2 cups cooked apricots. Press apricots through colander after cold, then put into freezer. This is for 2-qt. freezer.—*Mrs. H. G. Tull, Phila.*

FROZEN CUSTARD.

Make custard of small cup flour dissolved in a little cold milk, 1 pint milk, $\frac{1}{2}$ cup raisins, yolks of 2 eggs, $\frac{1}{2}$ cup cherries, 1 cup sugar, citron cut fine, 1 quart cream, $\frac{1}{2}$ cup sherry wine. Stir cream hard into custard after it has frozen 10 minutes, then add fruit and wine. This is for a 2-qt. freezer.—*Mrs. H. G. Tull, Phila.*

ICE CREAM.

Soak $\frac{1}{2}$ box gelatine in 1 pint of sweet milk 10 minutes. Place on fire and stir until smooth—remove, and stir until cold. Add beaten whites of 8 eggs, 1 pound sugar, 1 pint sherry wine, $\frac{1}{2}$ gallon of cream whipped. Freeze. Nuts or cherries may be added.—*Mrs. J. C. Kittrell.*

GRAPE ICE CREAM

One quart of unfermented grape juice, 1 quart of cream, 1 pound of sugar, and the juice of one lemon.

CARAMEL ICE CREAM.

One quart cream, 2 quarts milk, 2 cups brown sugar, 1 cup granulated sugar, $\frac{1}{4}$ pound shelled almonds; flavor with vanilla. Whip the cream and put in a gallon freezer, slightly brown the sugar in a saucepan and then add a little water and cook until all the lumps have disappeared. Add to

this the almonds after blanching and pounding, then add this to the cream, then the milk. Flavor and freeze.—*Mrs. R. J. Corbitt.*

ICE CREAM.

To each quart milk put 2 eggs, 1 cup sugar; beat eggs and sugar together; let milk come to a boil, then stir in sugar and eggs. If you make as much as 1 gallon you can just heat enough milk to scald eggs, then add the balance; if you add fruit wait till it starts to freeze. For chocolate cream cook cocoa in the milk.—*Mrs. W. H. Wester.*

NEAPOLITAN ICE CREAM.

Two quarts of cream, 1 pound of sugar, 3 eggs. Place the cream in a bright copper pan, add the sugar, beat the eggs well and add to the mixture. Mix well. Set on fire and stir well with egg-beater until it starts to boil; remove from fire; strain through a fine sieve; cool and freeze. Split 1 vanilla bean and boil $\frac{1}{2}$ with mixture. If lemon flavoring is desired stir into the hot cream the grated rind of 2 lemons. Orange same as lemon.—*Miss Sarah Edwards.*

ORANGE ICE CREAM.

One-half box of gelatine, juice of 9 oranges, grated rind of 2 of them, juice of 2 lemons, 1 quart of cream, 3 quarts of milk, 4 eggs. Make custard of milk, eggs and 3 cups of sugar, add gelatine previously soaked in $\frac{1}{2}$ pint of the milk until soft. When cold, add cream and put in freezer and freeze partly, and then add the orange juice and lemons. Freeze hard and pack carefully.—*Mrs. Edgar Bryan.*

OLD-FASHIONED BOILED CUSTARD.

Allow 5 eggs to 1 quart of milk, tablespoon of sugar to each egg. Set the milk in a kettle of boiling water until it scalds; beat the yolks and whites of 3 eggs well, adding the

sugar. After dripping a little of the milk on the eggs and beating up, turn into the scalding milk and stir until it thickens. Take the remaining whites and beat to a stiff froth and sweeten a little. Have a pan of boiling water; place egg on top of the water and let steam. When custard is cold fill custard cups and place meringue on top.—*Miss Sarah Edwards.*

PINEAPPLE ICE CREAM.

To 1 can of grated pineapple add the juice of $\frac{1}{2}$ a lemon and a small cup of sugar; when thoroughly dissolved add 1 pint of cream and 1 quart of milk, and freeze.

FROZEN PUDDING.

One-third of pound each of raisins, currants, and citron, stoned and cut fine, half a pound blanched almonds, pounded to a paste; soak all in 2 wineglasses of wine all night. Make a syrup of 1 pint water and 1 pound sugar. When it comes to a boil put in the fruit and wine and let boil several minutes. Make a custard of 2 quarts sweet milk, yolks of 3 eggs and $\frac{1}{2}$ cup sugar. When both are cool mix together. Just before freezing add a quart of rich cream whipped stiff, to which the whites of 3 eggs have been added. Flavor with vanilla and a half a glass of brandy.

NUT BISQUE.

Make a syrup of $1\frac{1}{4}$ cups sugar and 1 gill of water boiled 5 minutes. Pour this while boiling hot over the beaten yolks of 8 eggs and cook over boiling water. Whisk constantly for 10 minutes or from 10 to 20 if not stiff. Stir in 1 quart of whipped cream flavored with vanilla. Add $\frac{1}{4}$ pound of shelled and grated nuts. Pack into a watertight mould, pack ice and salt around it and let freeze 4 hours at least; 8 or 10 is better.

BISQUE CREAM—SIX QUARTS.

Dissolve half box of gelatine in water and 1 pound of mac-

caroons or vanilla wafers in light wine, $2\frac{1}{2}$ quarts milk, 2 cups of sugar heated nearly to boiling point and poured over gelatine. When cold mix with cake; flavor with vanilla, and when it commences to freeze add 1 quart of cream, whipped with cup or more of sugar, and freeze hard.—*Mrs. D. Y. Cooper.*

BUTTERMILK ICE CREAM.

One quart fresh buttermilk, $\frac{1}{2}$ pint of sweet or sour cream, sugar to taste. Flavor with vanilla and freeze.—*Mrs. R. L. Wester.*

MARASCHINO ICE CREAM.

One quart of cream, $\frac{1}{2}$ pound of sugar, 4 tablespoons of lemon juice, 2 gills of maraschino. Mix lemon juice and sugar, stir into cream and freeze; when frozen stir in the maraschino, repack and stand aside for 2 hours. Serve on fancy plates with a few cherries in the center of each.—*Mrs. J. E. Patterson.*

VANILLA ICE CREAM.

One-half gallon milk, 6 eggs. Let the milk come to a boil. Beat eggs separately, then mix and stir into milk and stir until it thickens. Sweeten to taste while hot. Flavor with vanilla and when cold freeze.

PEACH ICE CREAM.

Make as above, omitting vanilla and adding 1 pint or more of mashed and sweetened peaches which have stood for an hour or longer. Strain through a colander and add to cream when half-frozen.

TUTTI FRUTTI ICE CREAM.

Two quarts cream, 1 pound pulverized sugar, 4 eggs, 1 teaspoon vanilla, preserved fruits, peaches, pineapples, cherries, grapes, apricots, strawberries, etc. Mix cream, sugar and eggs well, stir constantly over the fire until they come to

the boiling point; remove immediately; pour into a deep bowl and stir until nearly cold. Flavor with vanilla and when quite cold pour into freezer. When half-frozen stir into it 1 pound of preserved fruits of all kinds desired, using equal parts of each and having them cut into small pieces. Mix well and finish freezing.

FROZEN PLUM PUDDING.

Soak over night 2 cups of raisins chopped fine in 1 pint of cream. Make an old-fashioned custard, to which add 2 cups of chopped pecans and the raisins. Beat 1 quart of pure cream stiff and then add the beaten whites of 2 eggs. Pour custard in freezer and partly freeze. Then add cream. If desired use 1 cup of cherries, 1 cup of crystalized ginger and 1 cup of orange peel. Freeze and pack some time before serving.—*Mrs. J. E. C. Bell.*

ROMAN PUNCH.

Three quarts milk, 1 pint cream, 2 cups sugar, 2 eggs, 1 tumblerful sherry, 1-3 box gelatine. Cover the gelatine with part of the cold milk and let stand for an hour or more. Scald the remainder of the milk, then put the sugar and gelatine into it, and stir until dissolved; when cool put into a freezer and partly freeze; then add the whites of the egg beaten to a stiff froth and the sherry; stir together well and freeze.

FROZEN FRUIT.

One and one-half dozen oranges, 9 bananas, if large, 1 dozen if small, juice of 4 lemons, 1 can of grated pineapple, malaga grapes or cherries as preferred, one cup grape juice; sweeten to taste. Be sure to make rather sweet. Slice bananas, use only juice and pulp of oranges. If grapes are used cut them in halves and extract the seed; if cherries, put them in whole. Put in a freezer without the dasher, and pack in ice and salt. After an hour and a half, repack, and

after that repack every two hours, until time to serve. It should be packed 6 or 8 hours.—*Mrs. Henry Perry.*

CHOCOLATE ICE CREAM.

One quart milk, 2 small cups sugar, yolks of 3 eggs, 1 tablespoon flour, 2 ounces Baker's chocolate, 1 quart of cream, vanilla to taste. Make a custard of the milk, eggs, sugar and flour. Dissolve chocolate over steam of teakettle; add to the custard, strain, add the cream and freeze.

COFFEE ICE CREAM.

Beat well together 2 eggs, 1 cup of sugar and 2 even tablespoons of sifted flour. Add this to 1 pint of boiling milk, and let boil for 5 minutes, stirring constantly. When this cools, add 1 cup of sugar, 1 quart of cream and 1 cup of black coffee.

VIOLET PARFAIT.

One cup sugar and $\frac{1}{2}$ cup water boiled until the soft ball stage. Pour on the beaten whites of 3 eggs, beat until cold, flavor with 1 teaspoon violet extract and fold in 1 pint of cream beaten solid. Turn into mould and bury in salt and ice for 4 hours. Serve with a border of whipped cream and candied violets.

PINEAPPLE, ORANGE AND LEMON ICE CREAM.

Three oranges, 3 lemons, 1 can of pineapple chunks, 1 quart cream, 3 cups sugar, 2 quarts milk. Grate just a little of the outer rind of the orange, then shred the pulp, being careful not to get in any of the white part. Shred the pineapple, add the juice of the lemons, whip cream with sugar, fruit and milk and freeze.—*Mrs. R. J. Corbitt.*

MAPLE PARFAIT.

One quart thick cream, $1\frac{1}{2}$ cups maple syrup, yolks of 12 eggs. Whip cream and drain thoroughly; for even a few

drops of liquid cream will spoil the parfait. Put syrup in a double boiler. Beat the eggs very light and add to the hot syrup, stirring until smooth and glossy. When cool add to the cream; mix thoroughly, put into a mold (coffee can is good), and plunge in ice and salt for 5 hours. Serve in glasses with white sponge-cake made from the unused whites. Bake cake in sheets, ice and cut into squares. While icing is soft, cover with grating of nutmeg. This flavor blends well with the maple.—*Mrs. T. M. Pittman.*

FRAPPE.

One quart sweet milk, juice 3 lemons, 1 pint sugar, 1 tablespoon gelatine dissolved in $\frac{1}{2}$ cup boiling water. Chill milk in freezer a few seconds, then add lemon (that has been strained), sugar and gelatine; freeze. If desired, add a pink tablet in the gelatine to color this. Any kind of fruit crushed may be added also.

GRAPE-JUICE ICE.

One pint grape juice, 2 cups sugar, 3 cups water, 1 lemon. Make a syrup of sugar, water and lemon, and pour on the beaten whites of 2 eggs. Let stand a while and add enough water to make $\frac{1}{2}$ gallon. Freeze. Serve in tall glasses, using grapes and leaves to garnish.—*Mrs. R. J. Corbitt.*

RED RASPBERRY ICE.

One quart fresh or canned raspberries rubbed through a sieve, $1\frac{1}{2}$ cups of sugar, juice of 1 lemon, $1\frac{1}{2}$ pints water. Pour ingredients together and let boil 3 minutes; mix with fruit. Strain. Freeze, and just when beginning to freeze, add the white of a well beaten egg. I use 1 quart to $1\frac{1}{2}$ quarts of water, and if in a hurry do not boil.—*Mrs. R. A. White.*

GRAPE SHERBET.

For 8 persons mix 1 pint of grape juice (unfermented),

juice of lemon and 1 heaping tablespoonful of gelatine dissolved in boiling water; freeze quickly; add beaten white of 1 egg just before finish.

ORANGE SHERBET.

Rind of 2 oranges, juice of 2 lemons, juice of 4 oranges, 1 pint of sugar, 1 quart of water; strain and freeze. When half frozen, add the well-beaten whites of 2 eggs. Continue freezing until stiff, then pack and let stand an hour or two before serving.

LEMON SHERBET.

Put to boil in a clean basin 2 scant quarts of water and 1 pint of sugar; cook until clear, skimming if necessary. Meanwhile squeeze 6 lemons and grate a little of the yellow peel into the juice. Dissolve a tablespoon of gelatine into a quarter cup of cold water, heating it over the teakettle. When the syrup is clear, pour into the lemon juice all the gelatine, cool and freeze. The beaten whites of two eggs may be used instead of the gelatine to give the ice body, if preferred.

PINEAPPLE SHERBET.

Make a syrup by boiling together for 5 minutes 2 cups water and 1 cup granulated sugar. Add the juice of 1 lemon and a can of grated pineapple. Freeze slowly and pack as usual. This quantity makes enough to serve six persons.

APRICOT SHERBET.

One quart can apricots, 1 lemon, $\frac{1}{2}$ pound sugar, 1 quart water. Boil sugar and water 5 minutes. Crush apricots through a sieve. Add to the syrup while hot. When cold, freeze.

LEMON WATER-ICE.

Four large lemons, 1 orange, 1 quart water, $1\frac{1}{4}$ pounds sugar. Put the sugar and water on to boil, chip the yellow

rind from 3 lemons and the orange, add to the syrup, boil 5 minutes and stand away to cool. Squeeze the juice from the orange and lemons; add to the cool syrup; strain through thin cloth, and freeze. Pack freezer same as for ice cream, but the water-ice must not be stirred continually. Give the crank a few turns, then let it rest; turn slowly again as before and rest again, and so continue until the ice is frozen.

PEACH ICE.

Small basket peaches, 1 quart water, 2 cups sugar, 1 lemon. Let the sugar, water and some of the peach stones come to a boil; remove from fire. Peel and cut up peaches, put through a colander. Add lemon juice and peach pulp to the sugar and water. Take out peach stones, and freeze. When half frozen, add the beaten white of 1 egg.

CHEESE

CHEESE STRAWS.

Rub together 1 quart flour (sifted), 1 pound grated cheese, 2 tablespoonfuls lard, salt and cayenne pepper—enough water to hold together. Roll and cut in thin strips.—*Miss Julia M. Cooper.*

CHEESE STRAWS.

One cup grated cheese, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup of flour, 1 small teaspoon of salt, 3 tablespoons of cold water. Roll them and cut in narrow strips 5 or 6 inches long. Put in a cold place for a few moments. Bake 5 minutes to a light brown.—*Mrs. W. S. Thomson.*

CHEESE SOUFFLE.

Three tablespoons flour, 3 tablespoons butter, 3 eggs, 1 cup milk, 1 cup grated cheese, seasoning to taste. Make a thick white sauce, by blending butter and flour in a saucepan, then adding the milk and stirring until boiling. Cook 3 minutes, then stir in the cheese and yolks of eggs beaten until thick. Season to taste remembering that the cheese may be salt. Fold in the stiffly beaten whites of the eggs, and bake in a greased dish about 25 minutes. Serve quickly, as it soon falls.—*Miss Maria Watkins.*

CHEESE CUPS.

When bread rolls are left over from a meal, cut in half, scoop out the soft portion and miter the surface, crisping them in the oven. Fill with this cheese mixture. In a saucepan melt a cup of cheese in small pieces and add slowly a cup of milk. Have ready 2 eggs slightly beaten, and when mixture begins to thicken stir in these. Add salt, pepper, teaspoon of Worcestershire sauce and serve in bread cups. Pastry cups or slices of toast will answer as well.

SAVORY CHEESE TOAST.

This is a delicious hot luncheon dish and the cost is but a trifle. Simmer together for 10 minutes 3 tablespoonfuls of vinegar, 1 tablespoonful of chopped sweet red pepper (canned), one bay leaf, a minced onion and a stalk of minced celery; then strain into a scant pint of cream sauce (stirring in a tiny pinch of baking soda to prevent curdling) and add a large cupful of grated cheese; cook only until the cheese is melted and pour over crisp circles of buttered toast. Serve immediately.

CHEESE CUSTARDS.

Chop very finely a scant pound of cheese and beat thoroughly into it 1 at a time 3 eggs and a tablespoonful of cream; season with salt, pepper and a little celery salt and turn into buttered timbale molds that have been placed in a pan of hot water, baking for about 20 minutes, or until firm. Serve very hot accompanied by brown bread sandwiches.

CHEESE BALLS WITH TOMATO SAUCE.

Mix together 2 cupfuls of grated cheese, a quarter of a teaspoon of salt, a few grains of cayenne pepper and 1 cupful of crumbled stale bread; then add 1 egg, beat lightly and a few drops of Worcestershire sauce, forming into small balls; roll quickly in crushed cracker crumbs and fry in deep fat to a golden brown. Serve on triangles of buttered toast and pour over them a tomato sauce.

WELSH RAREBIT.

One pound of chopped American cheese, $\frac{1}{2}$ glass of ale, yolk of 1 egg, 1 teaspoon dry mustard, 1 teaspoon of Worcestershire sauce, 1 teaspoon of butter, a dash of red and same of black pepper, and if you like it hot a few drops of Tobasco. Put the butter in the pan and when it gets hot put in cheese; stir constantly and gradually add the ale. When

well mixed add the egg with seasoning beaten in; stir in and pour over toast or crackers.—*Mrs. Cora Phelps.*

WELSH RAREBIT.

Two cups of grated cheese, yolks of 2 eggs, salt and pepper to taste. Put the milk in a granite saucepan, when boiling hot, add the cheese, stir until melted, then add a spoon of butter, salt, pepper and eggs. As soon as it boils take off and serve hot. It is a nice spread on hot toast and served.—*Mrs. Zollicoffer.*

CHEESE AND EGG PATTIES.

Remove every particle of the soft interior of puff paste patties, placing in the bottom of each a tablespoonful of grated cheese, a pinch of salt and pepper, half a teaspoonful of minced parsley and a few drops of lemon juice; break an egg carefully in each over the cheese mixture; sprinkling again with salt, pepper and cheese, replace the pattie tops and bake in a moderate oven until the eggs are set, covering with brown paper to prevent scorching. Serve on a heated chop platter garnished with pimolas and parsley.

CHEESE FONDUE.

Prepare a rich cream sauce by melting a tablespoonful of butter in the chafing-dish and then adding a tablespoonful of flour, and when smooth a cupful of rich milk; stir the sauce until it boils, and add a small cupful of grated bread crumbs, a few drops of Worcestershire sauce and a large cupful of grated cheese, stirring rapidly until the cheese is melted and seasoning with salt and cayenne to taste and half a teaspoonful of French mustard; now remove from the fire and quickly beat in the yolk of 1 egg and serve immediately on heated pilot biscuit or saltines.

BEVERAGES

COCOA.

The usual rule is 1 teaspoon cocoa to each cup. Mix dry cocoa with little cold water, add scalded milk or boiling water and boil 1 minute.

CHOCOLATE.

One square unsweetened chocolate, 1 tablespoon sugar, 2 tablespoons hot water. Grate chocolate, boil all together till smooth, add gradually 1 pint scalded milk, cook in double boiler 5 minutes. Some like to add 1 teaspoon vanilla. It can be made stronger by using more chocolate.

HOT CHOCOLATE.

Crush 2 ounces chocolate, melt over hot water, add 1 cup boiling water and 4 tablespoons of sugar; stir until smooth and glossy, then add 3 cups scalded milk. Boil 10 minutes, beating constantly.

MARSHMALLOWS IN COCOA.

When serving cocoa, if one cannot afford whipped cream, or happens to be out of cream, two marshmallows dropped in each cup of cocoa will be equally as good as the cream and the substitute will never be detected.

TEA.

Water for tea should be freshly heated and just boiling. Teas are of differing strengths, but a safe rule is 1 teaspoon dry tea to $\frac{1}{2}$ pint boiling water. Scald teapot; put in dry tea and cover for 1 minute. Add boiling water, cover closely; let stand 3 to 6 minutes, strain off into second hot pot. A wadded cozy will keep tea hot for a long time off the fire.

MINT CUP.

Ginger ale makes the foundation. Squeeze the juice from 5 lemons and add $1\frac{1}{2}$ cups of sugar and $\frac{1}{2}$ cup water. Add the leaves from one bunch fresh mint and let stand 30 minutes. Add a large piece of ice and 3 bottles of ginger ale.—*Miss Julia M. Cooper.*

HOME-MAKING OF UNFERMENTED GRAPE JUICE.

Use clean, sound, well ripe grapes. Crush and let strain through a cloth sack. This sack may be twisted by 2 people to express the juice. Heat the juice in a double boiler to nearly boiling point. If a thermometer is used, never heat above 200 degrees Fahrenheit. If no thermometer is used, heat until it steams. Then put in a glass, earthen or enamel dish and allow to settle for 24 hours. Carefully drain and run it through several thicknesses of clean flannel. Then put into sterilized bottles or glass jars (sterilize the same as for fruit canning). Leave a little space at the top of the bottle or can for the juice to expand as it heats. Put a thin board or wire meat rack in the bottom of a wash-boiler (use a smaller vessel if a small quantity of juice is to be canned). Set the filled bottles or glass jars on the rack, fill with cold water to within an inch of the top, and heat until about to simmer. Then salt immediately. If bottles are used, melt sealing wax and pour over the corks, allowing it to come down over the mouth of the bottle. This fills all the pores of the cork. This makes a light colored grape juice. If a red article is desired, crush and heat the grapes before straining through a cloth.

FRUIT PUNCH.

One ounce of Ceylon tea, 2 pounds sugar, 1 dozen lemons, 6 oranges, 1 pint grated pineapple, 1 teaspoon bitter almond extract, 1 teaspoon vanilla, 1 pint maraschino cherries, 3 bananas, 3 quarts apollinaris water. Put the tea in a pitcher and pour 1 quart boiling water, cover and let stand 20

minutes, then strain. Grate the yellow rind of half of the lemons and oranges, add the gratings to the sugar, put sugar in tea and let boil in a saucepan 5 minutes. Strain into a stone jar and let stand all night. Next morning add the other ingredients with exception of the appollinaris water. When ready to serve turn into punch bowl over a good-size piece of ice and add apollinaris water.—*Mrs. T. R. Manning.*

A MARASCHINO PUNCH.

Boil together 1 quart of water, 1 pound of sugar for 5 minutes; add the grated rind of 2 lemons and 4 oranges to the syrup. To this add 1 quart of cold water, 2 sliced tangerines, 1 sliced banana, $\frac{1}{4}$ of a pineapple sliced fine, 30 malaga grapes cut in two and seeded, and 1 pint bottle of maraschino cherries with their liquor. Pour this mixture over a block of ice in the punch bowl or have a solid block of ice with a bowl-shaped hole in the center to use instead of punch bowl.—*Mrs. J. E. Patterson.*

FRUIT PUNCH.

Two cups of sugar, $\frac{1}{2}$ cup of orange juice, 1 cup of strawberry juice, 1 cup of water, $\frac{1}{2}$ cup of lemon juice, 1 cup of pineapple juice, $\frac{1}{2}$ cup of maraschino cherries. Boil the sugar and water to a syrup and add the fruit juices. Let stand 20 minutes; strain and chill; add the whole cherries. Sweeten or weaken if necessary to taste and serve ice cold. It will rarely need reducing with water unless the juices of preserved fruits have been used.—*Mortimer Elmore.*

LEMON GINGER PUNCH.

Make a strong lemonade allowing 5 lemons and a cupful of sugar to a quart of water. Let the sugar stand on the sliced lemons for an hour before adding the water. To every quart of lemonade allow 1 quart of ginger ale. Put into a punch bowl in which is a piece of ice. Have a number of sprays of mint, bruise the stems and lower leaves between the fingers

so as to bring out the flavor. Put these sprays in the punch half an hour before serving.

GRAPE WINE.

Wash grapes thoroughly. Press, with hands, or run through cider press. Strain juice through a thin cloth and leave in an open vessel for 24 hours. Then skin carefully and add 3 pounds of sugar to each gallon of juice (having melted sugar on stove with just enough water to melt). Put in keg or demijohn and stop tight. Insert a quill in the cork and put a siphon over the quill and drop the other end of siphon in bottle of water. Must not be fermented openly at all. After 6 months bottle. If dry wine is desired, use only 2 pounds of sugar to a gallon of juice.—*Mrs. Sam Peace.*

BLACKBERRY CORDIAL.

One quart berry juice, 1 pound white sugar, $\frac{1}{2}$ ounce grated nutmeg, $\frac{1}{4}$ ounce of allspice, $\frac{1}{4}$ ounce of cloves, $\frac{1}{2}$ ounce of cinnamon (all powdered), 1 pint of best brandy. Tie spice in thin muslin bags; boil juice, sugar and spices together for 15 minutes, skim well, add brandy and set aside in closely covered vessels to cool. When cold strain, bottle, cork and seal.—*Mrs. C. M. Cooper.*

SCUPPERNONG WINE.

One bushel of grapes, 5 gallons of water. Let stand 3 or 4 days and strain. To each gallon of the juice put 3 pounds of sugar. Put in jugs and tie muslin over the mouths, and when all fermentation ceases, strain, bottle and seal.—*Mrs. W. H. Jenkins.*

BLACKBERRY WINE.

To a bucket of berries pour 1 quart of boiling water. Let stand until next day. Strain through sieve and the bag. To

each gallon of juice allow 3 pounds of sugar. Pour in large stone jars and when all fermentation ceases, strain, bottle and seal. Or to bucket of berries pour 1 quart of boiling water, and strain third day as above. To every quart of juice add 2 quarts of cold water and to every gallon of this mixture add 3 pounds of sugar. Put in stone jars and when fermentation ceases, strain and bottle.—*Mrs. W. H. Jenkins.*

BLACKBERRY WINE.

To 1 peck of berries cover with 3 quarts boiling water; let stand 24 hours; then mash, strain well, and to every gallon juice add 3 pounds sugar; let ferment, skimming each day for 10 days; then strain and jug.

BLACKBERRY ACID.

Pick the berries, it is better not to wash them, only wipe; cover with the best vinegar and allow to stand 24 hours. Then crush berries in the vinegar, strain well. Allow 1 cup of this liquid juice to 1 cup of sugar. Put on stove and boil hard for 10 minutes. Bottle and use paraffine wax on tops. Not intoxicating, but a fine beverage to drink with cake. A good liver medicine.—*Mrs. Jas. R. Rankin.*

SCUPPERNONG GRAPE, OR BLACKBERRY WINE.

One-half as much water as fruit. Mash all together. Strain through cheesecloth. Add 3 pounds of sugar to a gallon of juice. Put in jug, cover with cheesecloth and let set, without stirring, one month. Draw off tube, bottle and cork.—*Mrs. J. H. Parham.*

COCKTAILS

OYSTER COCKTAIL.

Two tablespoons tomato catsup, 1 tablespoon horse-radish, 1 tablespoon vinegar, 1 teaspoon salt, 1 saltspoon paprika, Tabasco juice few drops. Mix thoroughly and serve with 1 pint oysters.—*Miss Laurine Dorsey.*

OYSTER COCKTAIL.

One quart fresh oysters from which the water has been strained, Tabasco sauce, 1 teaspoon; horse-radish, 7 teaspoons; tomato catsup, 7 teaspoons; lemon juice, 10 teaspoons. Put oysters in cocktail glasses; mix the dressing and pour over oysters when ready to serve. This serves 12 people.—*Mrs. Henry Powell.*

PEPPER COCKTAIL.

Select medium-sized green peppers; cut off the stem end and remove the seeds. Throw the peppers into ice water until crisp. Skin 3 tomatoes, and cut them into dice, add to the diced tomato 1 teaspoonful of Worcestershire sauce, 1 teaspoonful of soy, the strained juice of half a lemon, a pinch of celery seed. At serving time, stand the pepper in small saucers of cracked ice. Fill each half full with the tomato mixture, put on the top and serve.

GRAPEFRUIT COCKTAIL.

Remove the pulp from 6 grapefruit, add 1 pint marischino cherries cut in rings, 6 tablespoons powdered sugar; chill and serve in cocktail glasses or the grapefruit shells, adding crushed ice and sherry wine.—*Mrs. R. J. Corbitt.*

PRUNE COCKTAIL.

Soak, stew and stone the large French or Santa Clara

prunes. Sweeten slightly, then thoroughly cool on ice and chop small. To the prune juice, add orange and lemon juice to flavor; stir in the chopped fruit and serve in cocktail glasses, banked with crushed ice.

A TROPICAL COCKTAIL.

Place sections of grapefruit into a glass and add a well-seasoned oyster cocktail sauce. Sprinkle with chopped green peppers, surround with ice to keep very cold. Serve in grapefruit glasses with ice.

CANDIES

Fondant is a good foundation and will yield many delicious candies. The fondant is made with 2 pounds granulated sugar, 1 pint of water and $\frac{1}{2}$ teaspoon cream of tartar. It is not wise to make large quantities at once. Place this mixture in a kettle over a medium fire and boil until it forms a ball in water. Wipe all crystals from the edge of the pan with a damp cloth. It must be taken from the fire at exactly the proper time to be successful. Add the desired flavoring just before removing. Pour into a large platter as soon as it can be worked; use a wooden spatula until it becomes firm and white, then pack it in a damp cloth and knead with the hands until it is soft and creamy. The fondant may be made in a variety of colors and flavors, and chopped nuts and fruits may be added to same, and thus you have a variety of candies made from the same foundation. Peppermints are made by coloring some of the fondant pink and some green and flavor with peppermint essence. Shape in flat discs or roll and cut with a small cutter.

Marbled candy is made by working quantities of each color together until they are blended prettily. Form in a cake and cut into small squares. Chocolate creams are made by dipping balls of the white fondant into melted chocolate. Stuffed dates are delicious. Remove the date stones and fold an English walnut meat in its place. Dip the whole in melted fondant and roll in powdered sugar.

Cut fruit-cake into small squares and dip them into melted fondant or melted chocolate. Blanched nut meats may be treated in the same manner. Fruit bars are made by adding candied fruits to a quantity of melted chocolate or fondant. Pour into a mould and when cold cut into bars. These candies must all be packed in jars and set in a cool place, to be kept any length of time.

The Arabian fondant is kneaded on a wooden board with the bare hands, like bread, and is set away to ripen for 24 hours at least. The longer it ripens the more delicious it

grows. An oriental candy is made with 2 cups gelatine boiled five minutes in a little water, and 1 cup of ripened fondant. Nuts, cherries, figs, currants, dates and citron are chopped very fine and added to the mixture. When it is cold it is cut into squares and rolled in sugar.

Quince bars are made from 1 quart rich, clear jelly and 1 tablespoon granulated gelatine. The latter is boiled in a little water for five minutes before putting in with the jelly. Boil the whole together until it is quite stiff and add 2 cups of chopped nut meats. Pour into a square oiled dish and when cool cut into bars and dust with sugar.

Persian fondant bars are made by placing layers of ripened melted fondant in a buttered pan. Pour a layer of chocolate into the pan and when cold pour on a layer of white vanilla fondant, then a layer of pink fondant and last a layer of green nut fondant. When cold cut into bars.

ORANGE CUBES.

Soak into 2 ounces of sheet gelatine in 1 cup of water. Boil 1 cup of orange juice and 4 cups of sugar. Add the gelatine and cook 20 minutes. Add 1 cup of chopped almonds and 1 cup of chopped figs. Turn into a greased pan and when perfectly cold cut into cubes and dust with powdered sugar.

For candied peel, select smooth fresh skins of oranges or lemons. Scrape off as much as possible of the inner white skin, then when the skin is thin and clear cut into strips. Cook a thick syrup of sugar and water and simmer the peel in this. This process must be thoroughly watched and stirred to prevent burning. Take the peels from the pan and roll them in powdered sugar. A small fancy box filled with candied peel makes a delightful gift. Candied fruits are made by cooking cherries, diced pineapple, strawberries or segments of oranges in the same manner until they are firm and transparent. The canned fruits may be used if they are solid and whole.

PEANUT BRITTLE.

One cup each brown sugar and molasses, 2 tablespoons butter, 1 tablespoon vinegar. Stir together before putting on fire, but not after. Boil until a little dropped in cold water will become brittle. Add a cup of peanuts, parched and skin removed. Take from the fire, stir in 1 teaspoon soda which has been dissolved in a little cold water. Beat well, pour into a buttered dish and cut into squares.

SMITH COLLEGE FUDGE.

Melt $\frac{1}{4}$ cup butter. Mix together in a separate dish 1 cup of white sugar and 1 cup of brown sugar, $\frac{1}{4}$ cup molasses and $\frac{1}{2}$ cup cream. Add this to the butter, and after it has been brought to a boil continue boiling for $2\frac{1}{2}$ minutes, stirring rapidly. Then add 2 squares of Baker's chocolate. Boil 5 minutes, stirring. Add vanilla, beat until thick, and pour in buttered dish.

CHOCOLATE FUDGE.

Four cups of brown sugar, 3 tablespoonfuls of powdered chocolate, 1 tablespoon butter, 1 cup of milk. Boil until thick; then beat and pour on buttered platter and when cool cut in squares.—*Mildred Wester.*

DIVINITY FUDGE.

Boil 2-3 cups granulated sugar, 2-3 cup Karo corn syrup, 2-3 cup warm water until it hardens when dropped in cold water. Add this to the whites of 3 eggs stiffly beaten, and beat until thick enough to stand when dropped from a spoon.—*Miss Hattie T. Cooper.*

MARSHMALLOW FUDGE.

Three cups brown sugar, $\frac{3}{4}$ cup milk. Boil together until gummy (about 10 minutes), stirring all the time. Then add piece of butter size of a walnut, $\frac{1}{2}$ pound best marsh-

mallows and 1 cup of broken English walnut meats. Beat (on the stove) until ready to pour; that is, when the marshmallows are dissolved. Warm the marshmallows in the oven first until they are very soft. Hope somebody will try this.

CHOCOLATE CARAMELS.

One cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ pound chocolate, $\frac{1}{2}$ cup milk, 1 heaping tablespoonful butter. Boil all together, stirring all the time. When it hardens in cold water, pour it into shallow pans and cut in squares.

FUDGE.

Two pounds brown sugar, $\frac{1}{2}$ pound chocolate, 2 cups good rich milk, butter size of an egg. Mix all and boil very slowly, stirring almost continuously, until it forms a soft ball when dropped in water. Remove from the stove and put in 1 tablespoon of vanilla. Set aside until cool enough to bear your hand against kettle, then beat until ready to put into deep tins. Mark at once and begin to eat.—*Mrs. T. B. Bullock.*

CHOCOLATE ALMONDS.

Blanche the almonds by pouring boiling water over them and let stand 2 or 3 minutes. Roast them in oven. Dip them in the following recipe for chocolate coating, and drop on paraffine paper: $\frac{1}{2}$ pound cake Walter Baker's vanilla sweet chocolate, 2 level tablespoonfuls butter, 2 tablespoonfuls boiling water. Put chocolate in small saucepan over boiling water, and when melted stir in butter and water. Mix well. If found to be too thick, add more water; if too thin, more chocolate.

COCOANUT CANDY.

Two and one-half pounds of brown sugar, 1 grated cocoanut. Put on the sugar with the milk of the cocoanut, let it boil until crisp when dropped into water. Stir to prevent

burning, then add the nut and stir it until it leaves the sides of the pan. Pour in a dish that has been rubbed over with butter. When nearly cool cut into squares.—*Mrs. Henry Perry.*

KARO TAFFY.

One-half pound can of Karo syrup, 2 cups of granulated sugar, $\frac{1}{4}$ cup of vinegar, tablespoon of butter, same of vanilla extract. Boil all but the vanilla until brittle when tried in cold water. Add the vanilla and pour into a buttered pan; cut in squares when cooled, then cut in short lengths.

PEPPERMINT CANDY.

Three cups sugar, 1 cup water, 1 teaspoon butter, 1 teaspoon vinegar, a few drops of oil of peppermint or essence of peppermint.—*Mrs. Will Keith.*

COCOANUT CANDY.

Four cups sugar, 1 cup milk. Boil sugar and milk together for 10 minutes, stirring constantly. Add 1 grated cocoanut and beat 20 minutes or until it becomes creamy.—*Mrs. E. F. Fenner.*

CHOCOLATE FUDGE.

One and one-half pounds granulated or pulverized sugar, tablespoon butter, enough milk to dissolve the sugar. Boil this very slowly about 10 minutes, stirring all the time. Take off and add $\frac{1}{4}$ pound Walter Baker's chocolate. Beat until creamy.—*Mrs. E. F. Fenner.*

CHOCOLATE CANDY.

Two large cups brown sugar, 1 can (5 cents size) evaporated cream, chocolate enough to flavor; mix sugar and cream; heat; then add chocolate. Stir all the time, until done; then stir until it begins to harden.—*Mrs. Henry Perry.*

CANDY.

Two cups brown sugar, 1 can evaporated cream, $\frac{1}{2}$ cup maple syrup. Stir all the time it is cooking. When done, add nuts, beat well, pour in a dish and cut in squares.—*Mrs. Henry Perry.*

CREAM TAFFY.

Two and one-fourth pounds of granulated sugar, $\frac{1}{2}$ cup of vinegar, $\frac{1}{2}$ cup of water, $\frac{1}{2}$ cup of molasses, $\frac{1}{4}$ teaspoon of cream of tartar, 2 ounces of butter, soda. Mix the sugar, vinegar, water and molasses together, bring to boiling point and add the cream of tartar. Stir constantly while boiling. When it forms a ball in cold water, add the butter and a pinch of soda. Pour on buttered plates, and when cool pull until white.

BUTTER-SCOTCH.

One cup of brown sugar, $\frac{1}{2}$ cup of water, butter size of walnut, 1 teaspoon of vinegar. Boil all the ingredients together until a little will harden in cold water (about twenty minutes). Then pour into buttered tins and mark in squares.

POPCORN BALLS.

One pint of molasses, 6 quarts of popped corn, 1 cup of nuts. Pop as much corn as desired, carefully removing all hard grains. To each 6 quarts of popped corn, allow 1 pint of molasses and 1 cup of shelled nuts. Boil the molasses until it forms a soft ball when dropped in cold water. Have the popcorn and nuts in a large bowl. Pour boiling syrup over them, tossing with a spoon to mix them thoroughly. When cool enough to handle, shape in firm balls. The nuts may be omitted if desired, as popped corn alone treated in this way makes delicious balls.

FRUIT PASTE.

One cup of raisins, 1 cup of dates, 1 cup of figs, 2 cups

of mixed nuts, confectioners' sugar. Put the raisins, dates, figs and nuts through a food chopper twice. Mix with enough confectioners' sugar to make a dough sufficiently firm to roll on a board sprinkled with more confectioners' sugar. Knead as you would bread. Then roll out $\frac{1}{2}$ inch thick and cut into squares. Cover with the sugar and lay away in tin boxes lined with waxed paper.

PANOCHE.

One cup of sweet milk, 3 cups of brown sugar, 1 teaspoon of butter, 2 cups of chopped nuts, 1 teaspoon of vanilla. Put the milk and sugar over the fire in a saucepan and boil until a little dropped in cold water forms a ball. Add the butter, take from the fire and add the vanilla and nuts, beating the mixture very hard. Turn into buttered pans and mark off into squares.

PULL-CANDY.

Two cups sugar, enough boiling water to cover, 1 tablespoon vinegar. Cook slowly until it scorches slightly. Pour on buttered dish and pull immediately.—*Mrs. A. G. Houston.*

GLACE NUTS.

One pound sugar, ten grains cream of tartar, $\frac{1}{2}$ cup water; stir until dissolved. Boil until when dropped in cold water it will be clear and brittle. Stand saucepan in hot water and drop nuts in one at a time. Take out at once and put on oiled paper to harden.

ENGLISH BUTTER-SCOTCH.

Three pounds of granulated sugar, $1\frac{1}{4}$ pounds of butter, $\frac{1}{2}$ teaspoon of cream of tartar, 1 teaspoon of extract of lemon. Dissolve the sugar in cold water, then add the butter and cream of tartar and boil without stirring until it cracks when dropped into cold water. Remove from the

fire, add lemon extract and pour into well-buttered tins. When nearly cold, mark out in squares.

CREAM CANDY.

One and one-half cups granulated sugar, 1 cup boiling water, 1 level tablespoon butter, vanilla to taste. Cook until it will pull after being dropped into cold water. Pour on marble slab to cool; then pull a long, long time, then put on marble again and pull into a long string. Cut with scissors into small pieces.—*Mrs. N. P. Strause.*

CHRISTMAS NUT LOAF.

One cupful of peanuts, half a cupful of pecan nut meats, half a cupful of hickory nut meats, $1\frac{3}{4}$ cupful of English walnut meats, $1\frac{1}{4}$ cupful of blanched almonds, a pinch of baking soda, $\frac{1}{2}$ a pound of figs, $\frac{3}{4}$ cupful of butter, $1\frac{1}{2}$ cupful of molasses, 3 teaspoonfuls of vanilla extract and $\frac{3}{4}$ cupful of sugar.

Put the molasses and sugar into a saucepan and boil until it forms a hard ball when tried in cold water. Then add the butter and continue boiling until it is brittle when tested in cold water. Now add the soda, the figs put through a meat chopper, the extract and the nuts slightly chopped. Pour into a well-buttered mold and leave in a cool place overnight. Turn out and cut in slices.

ORANGE STRAWS.

Cut the rind in narrow strips, scald, then soak for 3 days, changing water each day. Boil till tender, squeeze dry, and to 2 cups rind put 1 cup sugar. Cook till done, then roll each piece in dry sugar, and you will have a dainty dish of crystalized fruit.—*Mrs. W. H. Wester.*

DRIED FIGS.

Three cups of sugar, 1 cup of water. Dissolve in preserv-

ing kettle and put into it as many prepared figs as it can cook at a time. Let figs cook till tender when pierced, but not too soft. To prepare figs gather with stems, peel off the thin dark skin, leaving the stems on. After cooking as directed lift from syrup and with a silver fork press the juice from each, and on a dish, in single layers, put in the sun to dry for 2 days. Press flat and roll in sugar, then dry in sun again, and so on till dry enough to pack in glass pars, pint size. The syrup can be saved and cook others in it, then used as syrup.—*Mrs. W. E. Moss.*

PINEAPPLE GLACE.

Peel and slice the fruit and pat it dry between the folds of a towel. Boil together without stirring 1 pound of sugar and $\frac{1}{2}$ a cupful of water. When a little dropped into cold water is brittle, remove the saucepan from the range, stand it in an outer pan of boiling water and stir in 3 tablespoonfuls of lemon juice. Take each slice of pineapple up quickly with sugar tongs, dip it into the scalding syrup and lay on waxed or greased paper to dry. This drying process would be best done where the air is dry and warm.—*Mrs. W. D. Horner.*

KISSES.

Whites of 8 eggs, 1 pound granulated sugar. Add sugar to whites before beating and heat until it will stand alone. Flavor with lemon or vanilla. Drop from teaspoon on buttered paper, and let dry out and turn a little yellow in a slow oven.—*Miss Julia M. Cooper.*

PRESERVES AND JELLIES

PRESERVING.

Preserves require from $\frac{3}{4}$ to 1 pound of sugar to each pound of fruit; and $\frac{1}{2}$ cup of water to each pound sugar. The fruit should be simmered in the syrup until tender, a little at a time; skimmed out into the jars; when all are done the syrup should be brought to boiling point, jars filled and sealed. Hard fruits like quinces should be first steamed or cooked in boiling water until tender.

Use good fruit which is a little underripe.

Use the best granulated sugar.

Do not make large quantities of jelly at one cooking.

Heat the sugar in the oven before adding it to the fruit juice.

If the juice must be boiled down, always do so before the sugar is added.

The jelly will be clearer and finer if the fruit is simmered gently and not stirred during cooking.

Do not allow the syrup to boil rapidly, or crystals may appear in jelly.

Always make jelly on a bright, clear day.

Wash the jelly glasses in hot water and set them on a folded cloth rung out of hot water.

Set the jelly in a sunny window for 24 hours, then cover with melted paraffine and set in a dry, cool place.

APPLE PRESERVES.

Peel and quarter, removing cores. To each pound of apples allow $\frac{3}{4}$ pound of sugar. Make ginger tea, strain over the sugar and cook until a thick syrup. Put in apples, cook until done; do not stir, and seal at once in glass jars.

GREEN TOMATO PRESERVES.

Select rather small tomatoes and cut in halves crosswise.

If larger, quarter the halves. To each pound of fruit allow $\frac{3}{4}$ pound of sugar and $\frac{1}{2}$ a lemon cut in thin slices. Use lemons that do not have a bitter rind. Put with the sugar enough water to dissolve it in the preserving-kettle and when it reaches the boiling-point add tomatoes and lemon. Simmer gently until the tomato is clear and tender, then seal.

FIG PRESERVES.

Figs should not be very ripe. Peel very thin with sharp knife, leaving stems on. To each pound of figs allow $\frac{3}{4}$ pound of sugar. To each 2 pounds of fruit 1 lemon, removing seed. Put sugar and lemon on to boil to thick syrup; drop in figs and cook until done. Fill jars, screw on tops and place in cool closet.

PEAR PRESERVES.

Peel pears, quarter if large, halve if small. To each pound of fruit allow $\frac{3}{4}$ pound of sugar. Boil sugar and little water to thick syrup. Drop in pears with clove stick in each piece, or if preferred flavor with ginger or lemon. Cook until done and put up in jars, sealing at once.

PEACH PRESERVES.

Same as pears, flavoring with a few peach kernels instead of other flavorings.

PINEAPPLE PRESERVES.

Wash fruit, take out, pare and slice lengthwise, leaving out the hard center. Pour a syrup (using a pound of sugar to 1 of fruit), boiling hot over pineapples and let stand until the next morning. Pour off syrup, boil until nearly thick enough, then add fruit, and boil fifteen or twenty minutes.

STRAWBERRY PRESERVES.

Put 2 pounds of sugar in a bright tin pan over a kettle of boiling water, and pour into it half a pint of boiling water;

when the sugar is dissolved and hot, put in fruit, and then place the pan directly on the stove or range, let boil 10 minutes or longer if the fruit is not clear, gently (or the berries will be broken) take up with a small strainer, and keep hot while the syrup is boiled down until thick and rich; drain off the thin syrup from the cans, and pour the rich syrup over the berries to fill, and screw down the tops immediately.

CHERRY PRESERVES.

Choose sour ones, seed carefully, allow an amount of sugar equal to the fruit, take half the sugar, sprinkle over the fruit, let stand about an hour, pour into a preserving kettle, boil slowly 10 minutes, skim out the cherries, add rest of sugar to the syrup, boil, skim, and pour over the cherries till jar is filled and seal.

JAMS.

Jams are usually made with small fruits or with chopped large fruits; they are cooked with an equal weight of sugar till rich and thick; then put into tumblers or small jars and sealed.

BLACKBERRY JAM.

Pick over and wash 2 gallons of fresh gathered ripe blackberries. Put them in a preserving kettle, avoiding tin vessel or spoon, add a quart of water and cook gently until soft, watching that they do not burn. Stir occasionally, using a wooden spoon and breaking up the fruit. Then take from the fire, press through a sieve into a large stoneware bowl or jar. Stir the pulp thoroughly. Take a quart of the pulp, never more, at a time, and put into a porcelain-lined kettle. When it boils add a quart of granulated sugar, previously heated, as for jelly. Let it cook rapidly for fifteen minutes, shaking the kettle frequently to prevent its sticking to the bottom. When it begins to jelly it is done. Test it as you would jelly, and when it will harden, fill small jars or glasses. When cold seal them up tightly.

APPLE BUTTER.

Peel and core 1 peck of apples and cover with 1 quart sweet cider. Let this cook in preserving kettle all day, stirring constantly to keep from scorching. When the mixture begins to turn brown sweeten to taste and flavor with powdered cinnamon, cloves and spice. Let brown thoroughly and pack in jars.—*Mrs. Sam. Peace.*

GRAPE MARMALADE.

Wash the grapes well, remove all stems and imperfect fruit, and drain the grapes. Separate the pulp from the skins. Heat the pulp to the boiling-point and cook it slowly until the seeds separate. Run it through a colander to remove the seeds. Put the pulp and skins into the preserving kettle, add an equal amount of sugar, and cook the mixture slowly for 30 minutes. Seal the marmalade in jars. If desired, add a small amount of spices.

MARMALADE.

One orange, 1 lemon, 1 large grape fruit or 2 small ones. Slice very thin, rind and all together. To one bowl of the sliced fruit add 3 bowls of cold water, and let stand over night. In the morning boil 20 minutes, and then let stand over night again. To each bowl of fruit add 1 bowl of sugar; boil 1½ hours. This makes 10 glasses.—*Miss Julia Cooper.*

ORANGE MARMALADE.

Slice oranges very thinly, add 3 pints of water to every pound of oranges. Let stand 24 hours; boil until skin is tender; let get cold; add to each pint 1 pound of sugar; boil 1¾ hours. When half done add 2 lemons sliced thin to every ½ dozen oranges. Use rind and all of orange. If you haven't any convenience for weighing, I find that 2 cups equals 1 pint, 1 pint equals 1 pound.—*Mrs. J. M. Coleman.*

JELLIES.

Use equal parts of sugar and drained fruit juice. Mash and heat berries till juice runs readily, then turn into bags of unbleached muslin and let drip. Measure juice and sugar. Boil juice 20 minutes. Have sugar in shallow pan, heat through in open oven, add to boiling juice, boil up once, take off fire and pour into tumblers. Fruit like apples and quinces should be chopped and covered with water, then simmered till tender before turning into jelly bags.

SULPHUR-CURED APPLES.

Peel and quarter the apples, then cut out the core. Put them into a basket or bag and suspend from the top of a barrel. In the bottom of the barrel put a tin plate or basin with plenty of live coals (from oak or hickory are best.) On the coals pour $\frac{1}{2}$ pound sulphur. Cover the barrel closely with a quilt and let it stand 6 hours. The fruit will keep after this cure in a box or jar unsealed.—*Mrs. J. T. Alderman.*

JELLIED APPLES.

Pare and core 1 dozen apples, 1 pound sugar. Put in water and dissolve it; when it begins to boil put apples in, boil till tender, take out, flavor with lemon or cinnamon, stir in $\frac{1}{2}$ box of gelatine, boil 5 minutes and strain into the apples in a large dish. Gelatine must be dissolved beforehand.—*Miss H. O. Metts, Norfolk, Va.*

CURRANT JELLY.

Use currants which are a little underripe. Cherry currants are best. A lighter jelly may be made from equal portions of red and white currants. Pick over currants without removing the stems, wash and drain. Put a few in a granite dish and crush with a potato masher. Add a few more and crush; continue. Cook slowly until currants look white. Strain through a coarse enamel strainer, then strain

through a bag made from a double thickness of cheesecloth. Do not squeeze the bag, but allow the juice to drop through. Measure juice, and boil 5 minutes. Add an equal measure of hot granulated sugar. Boil gently from 3 to 5 minutes, skim and pour into jelly glasses.

The syrup may be tested by putting a teaspoonful on a cold plate. If done, it should jelly slightly.

GRAPE JELLY.

Pick grapes when just beginning to turn. Wash and remove stems. Heat to boiling point, wash and boil $\frac{1}{2}$ hour. Follow directions for currant jelly.

Equal parts of fruit, juice and sugar are used for nearly all jelly-making. If the fruit does not taste very sour, less sugar may be used. Fruit ripened in bright sunshine require less sugar.

Green fox-grapes make a beautiful, delicious, amber-colored jelly. Use cup of sugar to a cup of the juice.

PRUNE JELLY.

Cook 1 cup of prunes and removes stones. Soak $\frac{1}{2}$ box of gelatine in a third of a cup of cold water. Add 2 cups of boiling water. Strain. Add 2 tablespoons each of lemon juice and sherry with 1 cup of sugar. Chill and when beginning to stiffen add $\frac{1}{2}$ cup of chopped walnuts. Stir occasionally to prevent nuts from settling and serve with boiled custard.

CRAB APPLE JELLY.

Cover the apples with water, boil until perfectly tender; mash and strain through coarse cloth, and to every pint of liquor allow 1 pint of sugar. Cook until it drops heavy or clean from spoon. Put in glasses and seal.—*Mrs. C. M. Cooper.*

CANNED FRUITS AND VEGETABLES

CANNING.

The important points to be observed in canning are to use only sound, ripe fruit; to have hot syrup and air-tight jars; to fill jars to overflowing and seal immediately. Jars should be scalded and tested before using. Patent canners greatly simplify the work. Pick over the fruit, stem, pare, cut, wash, etc., and pack in jars. Make syrup by adding $\frac{1}{2}$ pint boiling water to 1 pound sugar. When clear bring to boiling point and carefully fill the jars. Stand in canner or on board in wash-boiler containing water up to shoulders of jars. Cover and cook according to directions or till tender. Take from canner or boiler, add more syrup till overflowing, cover and seal immediately.

GENERAL DIRECTIONS FOR CANNING.

Use pint or quart jars and be sure to have new rubber rings; old rubbers allow air to enter jars. Sterilize jars by placing in pan of cold water and letting this come to boiling point; boil 10 or 15 minutes. For tomatoes scald and peel. Pack in sterilized jars, adding a little salt. Put on covers without screwing down. Set the jars on small blocks of wood in a kettle of cold water and let fruit become thoroughly heated. Remove covers and fill to overflowing with boiling water. Put on the ring and screw the covers down. Turn upside down. If syrup oozes out remove covers and rubber. Put on new rubber and refill with boiling syrup and again screw down cover. Or tomatoes may be scalded and packed in jars while boiling hot, keeping jars in pan boiling water or wrapped in cloth wrung out of boiling water, while filling. Peaches and other fruits may be canned in same way; a little sugar to the syrup, if desired.

CANNED LIMA BEANS.

Eight cups green lima beans. $\frac{1}{2}$ cup salt, $\frac{1}{2}$ cup sugar, as much water as necessary, boil until tender (not too tender), seal in glass jars. When preparing for table, drain liquor off, put on cold water, let come to boil, drain off and add dressing. Corn may be canned same way.

CANNED PEACHES; SYRUP METHOD.

Drop the prepared fruit into boiling water and continue the boiling until a silver fork will easily pierce it. In another kettle (of granite) make a thin syrup, using enough sugar to sweeten the fruit. Remove the peaches from the water and drop them carefully into the boiling syrup. Allow them to simmer for 5 minutes; then transfer them to sterilized jars, put new rubbers in place, fill the jars to overflowing with the boiling syrup, and seal them at once.

CANNED PEACHES; BOILING METHOD.

Make a thin syrup, using half as much sugar as water. Peel the peaches, cut them into halves, and remove the seeds. Drop the prepared fruit into the boiling syrup, and continue the boiling until it is tender. Put new rubbers in place on jars that have been sterilized by boiling in water, carefully transfer the peaches, fill the jars, to overflowing with boiling syrup, and seal them at once.

CANNED PEACHES; STEAMING METHOD.

Put the prepared fruit into glass jars, put the covers in place loosely without the rubbers, stand the jars in a wash-boiler on a false bottom, surround them with a few inches of warm water, put the cover on the boiler, and boil the water until the peaches are tender. This usually requires an hour for quart jars. Remove the covers, put new rubbers in place, fill the jars to overflowing with a heavy boiling syrup, and seal them at once.

CANNED PEARS.

Prepare and can precisely like peaches except that they require longer cooking. When done they are easily pierced with a silver fork.

CANNED PINEAPPLE.

Peel and slice, make syrup in proportion of $2\frac{1}{2}$ pounds best granulated sugar to nearly 3 pints of water; boil 5 minutes; skim or strain; add fruit and let it boil; have cans hot; fill and seal up as soon as possible.

CANNED CORN.

Dissolve an ounce tartaric acid in $\frac{1}{2}$ teacup of water, and take 1 teaspoon to 2 quarts of sweet corn, cook and while boiling hot, fill the cans, which should be tin. When used turn into a colander, rinse with cold water, add a little soda and sugar while cooking, and season with butter, pepper and salt.—*Dixie*.

CANNED TOMATOES.

The tomatoes must be entirely fresh and not overripe, pour over them boiling water, let stand a few minutes, drain off, remove the skins, and slice crosswise into a stone jar, cutting out all the hard or defective portions; cook for a few minutes in their own juice, skimming off the scum which rises and stirring with a wooden spoon or paddle; have the cans on the hearth filled with hot water; empty, and fill with hot tomatoes; wipe moisture from tops with soft cloth, put on and secure covers. If tin pans are used, press down covers, and pour hot sealing wax into grooves. If put up in glass, set away in a dark place. Either tin, glass or stone cans may be used, and all may be sealed with putty instead of wax, it being more convenient.

CANNED STRING BEANS.

String fresh string beans, break in several pieces, cook in boiling water 10 minutes, and can like tomatoes.

PICKLES AND CATSUPS

PICKLE.

I peck tomatoes, $\frac{1}{2}$ peck onions, 6 peppers (hot), 3 table-spoons each of whole cloves, white mustard seed, coriander seed and celery seed, 2 pounds brown sugar, $\frac{1}{2}$ gallon vinegar. Cut vegetables and sprinkle 1 cup salt through and let stand overnight. Next morning put in a bag and squeeze all the water out, then put in seasoning and vinegar and let boil for $\frac{1}{2}$ to 1 hour until tender.—*Mrs. J. T. Patterson.*

GREEN TOMATO SWEET PICKLE.

Slice the tomatoes and put them in brine 2 days (or sprinkle lightly with salt), then in clear water until the salt is out. Boil in alum-water 20 minutes, then in clear water until the rough is out. Put $\frac{3}{4}$ pound sugar to 1 of fruit; season with spice, ginger, pepper and mace. Use vinegar enough to cover pickle and boil 20 or 30 minutes.—*Mrs. Geo. B. Harris.*

GREEN TOMATO PICKLE.

Two gallons green tomatoes, sliced without peeling, 12 good-size onions, also sliced. Stew until tender, then add 2 quarts vinegar, 1 quart sugar, 2 small tablespoons salt, 2 tablespoons each ground mustard and black pepper, tablespoon each allspice and cloves. Put up in small jars.—*Mrs. J. D. Rose.*

GREEN TOMATO AND RAISIN PICKLE.

Seven pounds tomatoes, $1\frac{1}{2}$ pounds sugar, 1 pound seeded raisins, 1 pint vinegar, ginger, nutmeg and cinnamon, 8 sweet peppers.—*Mrs. J. C. Kittrell.*

SPICED TOMATOES.

Two pounds ripe tomatoes, scald and slip off skins, 1 pound

brown sugar, $\frac{1}{2}$ pint vinegar, 1 dozen cloves, 2 dozen grains allspice. Stew over a slow fire. When tomatoes are cooked take out; when cool return to boiling syrup and cook until dark red. Remove and boil syrup thick.

OLD VIRGINIA MIXED PICKLE.

One-fourth peck green tomatoes, 12 cucumbers, 7 large onions (white), $\frac{1}{4}$ peck small white onions, 2 large heads of cabbage, $\frac{1}{2}$ pint grated horse-radish, $\frac{1}{4}$ pound white mustard seed, $\frac{1}{4}$ teacup ground black pepper, $\frac{1}{2}$ ounce celery seed, $\frac{1}{4}$ ounce ground cinnamon. Slice tomatoes and large white onions; cut cabbage as for slaw; cut cucumbers in quarters if small. Put this in jar, mixing well as you add to jar salt, and let stand 24 hours. Drain off the water that rises and wash pickles with clear water; then add the small whole onions (that have been standing in salt water 24 hours). Pour water and vinegar in equal quantities over pickle. Let stand day or two and put pickle in cotton bag. Press it until you can't get any water from pickle. Mix the spices with pickle, boil $1\frac{1}{2}$ gallons fresh apple vinegar and pour over (boiling hot) the pickles. Do this 3 mornings in succession, using same vinegar each time. The third time add $1\frac{1}{2}$ pounds sugar to vinegar; put pickle in kettle after the vinegar has boiled and let it all come to a boil. Put in jars and keep well covered. You can use the cucumbers that are in brine if you haven't fresh ones.—*Mrs. George Harris.*

SLICED CUCUMBER PICKLE.

Pare and slice the cucumbers thick and some sliced onions; put them in layers in an earthen bowl with salt well intermixed. Let them stand 6 hours, then drain off the water, put in a jar with a pod of red pepper; cover with cold vinegar and to each quart of pickle add a teaspoon of sweet oil.—*Mrs. Zollicoffer.*

CABBAGE PICKLE.

Two gallon cabbage cut fine, $\frac{1}{2}$ gallon onions cut fine, 2 dozen sweet red peppers (ripe). Put a layer of salt over it and stand over night. In the morning pour boiling water over it and squeeze it out. Then do it again. Three quarts good vinegar, $\frac{1}{2}$ box of yellow ground mustard, 4 cups sugar, $\frac{1}{2}$ ounce white mustard seed, $\frac{1}{2}$ ounce of celery seed, 1 spoonful of tumerick in a muslin bag to make it yellow; horse-radish to taste, 50 little cucumbers pickled and cut up. After vinegar boils put in cabbage and boil until it begins to get clear; take off and let stand over night. The next day heat it and put in jars and seal.—*Miss Leah Perry.*

CHOW-CHOW PICKLE.

One gallon chopped cabbage, $\frac{1}{2}$ gallon chopped green tomatoes; 8 chopped onions; 6 pods of bell pepper (green, chopped up), 3 quarts of good vinegar, $2\frac{1}{2}$ pounds of brown sugar, a little each of black pepper, spice, cloves, mace, cayenne pepper, cinnamon; sprinkle all loosely over the other ingredients. Cut up cabbage, tomatoes and green pepper; sprinkle with salt and let stand over night. Drain off salt water in the morning and add other things. Add 5 cents worth white mustard seed. Cook all together slowly for 4 hours.—*Mrs. Jas. R. Rankin.*

CHOW-CHOW PICKLE.

Green tomatoes cut fine and salted overnight, full $\frac{1}{2}$ gallon; add cabbage enough to make in all 6 quarts, 4 onions, 2 bolls green pepper, 3 quarts vinegar, 1 pound sugar to the quart. Flavor with celery seed, spice, etc., as you like. Cook till done.—*Mrs. W. E. Moss.*

MUSTARD CHOW-CHOW.

One-fourth peck green tomatoes, $1\frac{1}{2}$ dozen cucumbers, $\frac{1}{4}$ peck small onions, $\frac{1}{2}$ dozen green peppers, 3 red peppers.

Wash thoroughly before cutting into small pieces and salt 1 night, with 3 cups sprinkled between layers. Drain off in the morning; wash and drain for 2 hours. 3 quarts vinegar, 3 pounds sugar, $\frac{1}{2}$ pound mustard, mixed thick, 5 cents whole mustard seed, 5 cents celery seed, 5 cents curry powder, 1 large cauliflower boiled separately for 5 minutes. Put vinegar and spices on to boil, then put in pickle, except cauliflower; boil 40 minutes, then add cauliflower and boil 20 minutes more. If you can get them, some little gherkins, whole, are an improvement, and also string beans.—*Mrs. C. M. Cooper.*

MUSTARD PICKLE.

One quart cucumbers, 1 quart cabbage, 1 quart green tomatoes, 1 quart small onions, 6 green peppers. Cut all up and make a brine of 1 pint salt to 4 quarts water. Let soak 24 hours, cook a little, run through colander to drain. Take 1 cup flour, 1 teaspoonful tumeric, 4 teaspoonfuls dry mustard. Mix with enough cold vinegar to make paste; then add 1 cup sugar and vinegar to make 2 quarts. Boil this until thick, then put in cut-up fruit and boil few minutes.—*Mrs. H. H. Beacom.*

PEPPER SAUCE.

For 1 pint bottle: $\frac{1}{4}$ full chopped onions, 1 tablespoonful mustard, 1 tablespoonful sugar, 1 tablespoonful horse-radish, 1 teaspoonful black pepper, 6 green peppers, 6 red peppers, salt to season; fill with vinegar.—*Mrs. Henry Perry.*

PICKLED SWEET RED PEPPER.

Wash red peppers, cut a slice from the stem end and remove all seeds and membranes. This is important as the "hot" principle is in these and if allowed to remain the pickles will be too hot to be edible. Cut in thin strips with a pair of scissors. Pour boiling water over them, let stand 3 minutes, drain and plunge into ice water. An easy way

to do this is to place the pepper shreds in a colander and plunge first into boiling water, then into ice water, and leave 10 minutes. Drain and pack as solidly as possible into small glass jars. Pour over peppers until jars overflow a pickle made by boiling fifteen minutes 1 quart of vinegar with 2 cups of sugar. When jars are overflowing cover, seal and store in a cool place.

GREEN BELL PEPPER PICKLE.

Make slit in peppers, remove seeds, soak in brine. When ready to pickle cover the peppers with water. When fresh chop hard white cabbage very fine, scald, add 2 ounces white mustard seed, chopped celery or a little celery seed and grated horse-radish, salt, cabbage and squeeze dry. Stuff peppers with the mixture and close with a few stitches. Put in large stone jars. Cover with hot spiced vinegar, made in proportion to 1 gallon vinegar, $\frac{3}{4}$ pound sugar, add cloves, cinnamon and spice in vinegar, tied in cheesecloth bags.

PEPPER SAUCE.

One gallon vinegar, 30 pods of ripe pepper, 30 pods of green pepper and 12 onions. Put these in the kettle with vinegar and boil until it begins to come to pieces. Then strain it through a colander, pressing it thoroughly. Add $1\frac{1}{2}$ cups of sugar and 1 cup of spices, consisting of cloves, mace, allspice, black pepper and ground mustard. Put it on the fire again and cook until as thick as ordinary catsup. —*Mrs. Ann Southerland.*

PEPPER HASH.

Eighteen red peppers, 18 green peppers, 3 heads of cabbage. Chop fine. 4 quarts vinegar, 1 pound brown sugar, 1 pint salt, 1 tablespoon whole cloves, 1 ounce celery seed, $\frac{1}{2}$ pound white mustard seed, $\frac{1}{2}$ pound ground mustard. After the cabbage and peppers are chopped fine put in the salt and

let stand for several hours, then drain well; put on fire and boil 30 minutes.—*Miss Julia Mitchell Cooper.*

SWEET PEACH PICKLE.

Peel firm peaches, weigh them, and to every pound of fruit allow $\frac{1}{2}$ pound sugar. Place sugar and fruit in kettle in alternate layers; bring slowly to boil. To every 6 pounds of fruit allow 1 pint vinegar. To this add tablespoon each of ground mace, cinnamon and cloves (tied up in muslin). Put the spices in vinegar and pour on the peaches and boil 5 minutes. At the end of this time remove fruit and spread on flat dish; boil the syrup 15 minutes or until thick. Put the fruit in glass jars; pour the boiling syrup over it and seal.—*Marion Harland.*

SWEET PICKLED PEACHES.

To 7 pounds of fruit put 3 pounds of sugar, 1 quart of vinegar, and spices to taste. Put the fruit in sugar the night before. Cook until the peaches can be pierced easily with a straw. Then take out peaches and cook syrup about half an hour, or until it ropes, then pour over fruit. Do not close jar until peaches are cold.—*Mrs. E. H. Thomas.*

ONION PICKLE.

Peel the onions until they look white, boil some strong salt water and pour over them; let them stand in this 24 hours. Keep the vessel closely covered to retain the steam, then wash them through 2 cold waters; scald them in water, then drop them in cold water, then wash through another water, then wipe them dry and when cold pack in the jar and pour boiling vinegar with cloves, allspice, cinnamon and sugar to taste. Be sure the onions are well covered with vinegar.—*Mrs. Jimmie Cooper.*

WATERMELON RIND PICKLE.

After soaking sufficiently scald in alum water. Boil in

weak ginger-water until tender. Then pour off water. To 5 pounds of rind add 3 pounds of sugar and enough vinegar to cover; season with cloves, spice and mace.—*Mrs. R. L. Wester.*

CITRON OR SWEETMEATS.

Cut and soak in salt water 2 days, drain and soak in clear water 1 day. Then boil in alum water. Then ginger-water until tender. Then drain. To 4 pounds fruit rind put 5½ pounds sugar. Wet sugar, let come to a boil, put in rind, lastly add 3 lemons and little mace, if desired. Cook until done.—*Mrs. R. L. Wester.*

PRESERVED WATERMELON RIND.

Scrape the green side of rind, cut in pieces 2 inches long and color the white side with scrapings. Put in weak brine, let stand all night. Put in clear water next day and let heat. Then put in weak alum water and scald; then in clear water and boil until tender. Measure: To 1 pound rind use ¾ pound sugar, sprinkle over and let stand all night. Next day boil in syrup until clear, with sliced lemon, 2 lemons to a gallon of rind.

RAISIN MANGOES.

Select green or half-grown cantaloupes; remove a piece the length of melon an inch and a half wide in the middle and tapering to a point at each end; take out seeds with a teaspoon. Pare the rind (carve according to your fancy), and make a brine of salt and cold water, strong enough to float an egg, pour it over them and let remain for at least 2 weeks. Take out of brine, soak in plenty of fresh water until it is extracted; then lay on a thick cloth and drain thoroughly, scald in strong alum water until it becomes brittle, throw into the cold water again until alum is entirely extracted. Boil in strong ginger tea until well flavored with ginger. Make a syrup of 5 pounds sugar to 5 pounds melons, with a teacup mixed spices, let cinnamon predominate. Put

in the melons and cook till done, then take out and scatter over them celery and white mustard seed. Add to the syrup 1 quart of vinegar and 3 sliced lemons, and boil till thick. *Filling*.—For filling, chop fine 3 pounds raisins, flavored slightly with cloves, 1 can grated or sliced pineapple, also preserved orange peeling if you like. When melons are well filled, sew or tie, in pieces to the proper place. Place the melons in a jar, cover with the syrup after it has cooled.

SPICED GRAPES.

To 1 peck of pulped grapes add $3\frac{1}{2}$ pounds sugar, 1 pint vinegar, 2 ounces cinnamon, 1 ounce cloves. Put on the pulps, cook them thoroughly done, strain through a sieve or potato masher, add to the above, then cook all together 2 hours.—*Mrs. J. T. Elmore.*

SPICED CURRANTS.

Pick over 7 pounds of currants; wash, drain and remove stems; put in a preserving kettle; add 5 pounds brown sugar, 1 pint vinegar, 3 tablespoons each cinnamon and cloves tied in a piece of muslin. Heat to the boiling point and let cook very slowly $11\frac{1}{2}$ hours. Store in a stone jar and keep in a cool place. A delicious accompaniment to cold meat.

CHILE SAUCE.

Twelve large ripe tomatoes, 3 large onions, 1 cup sugar, 2 cups vinegar, 2 tablespoons salt, 3 green peppers (seed out), 2 teaspoons ginger, 1 teaspoon spice, 1 teaspoon cloves, $\frac{1}{2}$ nutmeg. Cut onions and pepper fine and cook about 2 hours.—*Mrs. J. Ed. Young.*

Twelve large ripe tomatoes, 4 ripe or green peppers, 3 large or 5 small onions, 1 cup sugar, 3 cups vinegar, 1 tablespoon cinnamon. Boil, gently stirring to a paste for an hour and longer if it is still thin. Bottle tightly.—*Mrs. J. T. Elmore.*

BORDEAUX SAUCE.

One-fourth peck green tomatoes, 3 onions, 1 head cabbage, 3 red peppers; chop all these fine. Take 1 quart vinegar, $\frac{1}{2}$ gill salt, 1 ounce white mustard seed, $\frac{3}{4}$ pound sugar, 2 teaspoons celery seed, 1 dozen cloves, 1 dozen allspices, 1 tablespoon tumeric. Mix and when hot add cabbage and cook an hour or more. Stir constantly to keep from burning.—*Mrs. Geo. Harris.*

BRANDIED PEACHES.

Put fine, large free-stone peaches into a weak solution of hot soda. Water only until the fur is loosened sufficiently to rub off with a coarse cloth; make a syrup of white sugar, allowing $\frac{1}{2}$ pound sugar to 1 of fruit. When boiling add fruit and boil for 5 minutes, remove fruit and boil syrup 15 minutes longer, or till thick; add 1 pint of brandy for each pound of fruit and take syrup at once from fire and pour while hot over fruit (in glass jars) and seal.

Pears must be pared with a knife before being brandied. Plums and apricots are brandied by this recipe, pricking before dropping in syrup to prevent bursting. Cherries are similarly brandied, using however 1 pound of sugar to 1 of fruit. Be careful to cork all fruits tightly.

AN OLD RECIPE FOR TOMATO CATSUP.

One-half bushel of skimmed tomatoes, 1 quart of best cider vinegar, 2 pounds of brown sugar, 1 pound of salt, 6 large onions (sliced), $\frac{1}{4}$ pound of black pepper, $\frac{1}{4}$ pound of allspice (whole grains), $\frac{1}{4}$ pound of English mustard, $\frac{1}{4}$ pound of whole cloves, $\frac{1}{4}$ of an ounce of cayenne pepper, a handful of peach leaves (wash), a little fresh grated horse-radish. Boil 3 hours, stir often to keep from burning. Cool and strain through fine sieve.—*Mrs. C. M. Cooper.*

TOMATO CATSUP.

I bushel nice ripe tomatoes, cut up and cook (with a good

sprinkle of salt over them) until thoroughly done, press through potato masher, so as to get the seed and pulp, only leaving the skins. Now add 4 pounds of brown sugar, a little each of white mustard seed, celery seed, ground spice, cayenne pepper, black pepper, cloves, mace and cinnamon. Pour all of this in with 3 pints of vinegar and 6 or 8 onions (run through meat chopper). Stir all together and cook 4 hours, stirring constantly. Bottle and seal with paraffine wax.—*Mrs. Jas. R. Rankin.*

Boil thoroughly 1 peck of ripe tomatoes and 6 large onions, rub through a sieve; then to every $\frac{1}{2}$ gallon pulp add 1 quart vinegar, 2 tablespoons of salt, 3 tablespoons black pepper, 3 tablespoons of sugar, 3 tablespoons of mustard, 1 teaspoon cloves, 1 teaspoon cayenne pepper, 1 teaspoon of celery seed, 1 teaspoon of spice. All spices pulverized. Stir while boiling first time very often. After adding spices, etc., boil and skim occasionally until you think it is done.—*Mrs. Pryce T. Jones.*

WILD GRAPE CATSUP.

Cook 2 quarts of ripe wild grapes in enough mild vinegar to cover, until soft. Then add 1 cup of sugar, 1 tablespoon of cinnamon and 1 teaspoon each of cloves and allspice and a dash of cayenne. Cook until thick. Put away in the usual manner.

GRAPE CATSUP.

Strain and mash grapes that are not fully ripe; put into a kettle with just enough water to prevent scorching. Cook until tender; mash through a sieve, leaving only skin and seeds. Measure pulp and to every 3 pints allow 1 pound of brown sugar, 1 cup of vinegar and a heaping teaspoon each of cinnamon, allspice, mace, $\frac{1}{2}$ teaspoon of cloves, salt and pepper to taste. Cook slowly until it is reduced to less than half and very thick. Put into large-mouth bottles and seal closely.—*Mrs. W. Brooks Parham.*

MISCELLANEOUS

TIMBALES.

One pint of flour, 1 egg, 1 heaping tablespoon of butter, 1 pint of sweet milk. Season with salt. Dip the timbale mould in hot lard until well heated, then into the batter, then back into the lard to fry. Slip them off the mould with a knife on brown paper.—*Mrs. S. P. Cooper.*

SALTED ALMONDS

Put enough olive oil or Wessen oil to cover nuts into a pan. Bring to a boil and drop nuts in and leave until they become a little brown. Take up on brown paper and sprinkle with salt.

SALTED NUTS.

Stir nuts into a little melted butter, sprinkle with salt, put inside stove until a little brown.

STUFFED DATES.

One pound of dates, confectioners' sugar, $\frac{1}{2}$ pound of English walnuts. With a sharp knife, carefully slit the dates enough to remove the stones. Cut the nut meats into strips the size of the date stones and slip in the dates. Press the edges together and roll in confectioners' sugar. This is a wholesome and delicious confection for the children.

FOOD FOR THE SICK

Always prepare food for the sick in the neatest and most careful manner. In sickness the senses are unusually acute and far more susceptible to carelessness, negligence and mistakes in the preparation and serving of food than when in health.

CORN MEAL GRUEL.

Mix 1 tablespoon corn meal, $\frac{1}{2}$ teaspoon salt and 2 tablespoons cold water. Add 1 pint boiling water, simmer slowly 1 hour. In serving bowl put 2 tablespoons cream, 1 lump sugar, strain in gruel, stir for a moment and serve. Flour and arrowroot gruel is made in the same way, but cooked only 10 minutes. Farina gruel is made with milk and cooked 1 hour in double boiler. Boil oatmeal gruel 1 hour and strain.

BARLEY WATER.

Wash 2 tablespoons pearl barley, scald with boiling water, boil 5 minutes, strain. Add 2 quarts of cold water, simmer till reduced $\frac{1}{2}$. Strain, add lemon juice to taste. Good in fevers.

WINE WHEY.

Scald 1 cup milk, add 1 cup wine, cook gently till it wheys. Strain through cheesecloth.

BEEF TEA.

Chop very fine 1 pound lean beef-round. Cover with $\frac{1}{2}$ pint cold water. Stand in cold place 1 hour. Set over hot water, stir till liquid begins to turn color. Strain, add pinch salt. To re-heat, set cup in pan of hot water.

RESTORATIVE JELLY.

Put in glass jar $\frac{1}{2}$ box granulated gelatine, 1 tablespoon

granulated gum arabic, 2 cloves, 3 tablespoons sugar, 2 tablespoons lemon juice, 1 cup port wine. Stand in kettle cold water, heat till all is dissolved. Strain into shallow dish. Chill. Cut in $\frac{1}{2}$ -inch squares.

CHICKEN JELLY.

One young chicken, 1 gallon water, 1 tablespoon rice, salt. Pound a nicely cleaned young chicken, bones and all, and put it on to boil in 1 gallon water with a little salt. Tie up a tablespoon rice and drop it in until it is soft, then take the rice out and boil down to 1 pint. Strain the jelly from the chicken and let cool. One tablespoon of this is as nourishing as a plate of soup and more delicate.

BROILED RAW BEEF CAKES.

Scrape the pulp from a round beefsteak, add salt, shape into small flat cakes, place on a buttered broiler and cook 4 minutes, turning every 10 seconds. Put tiny bits of butter on the cakes, but not enough to make them greasy. Scraping the meat in place of running it through a chopper separates the nutritious part from the indigestible fiber, thus making it easy of digestion for the invalid, as well as strengthening.

MILK TOAST.

Stale bread, buttermilk, salt. There is more than one way to make milk toast. That's why it is sometimes very good and sometimes different. Start by cutting the bread in slices about 1-3 of an inch thick. Spread them in a hot oven to brown until they are crisp all the way through. Butter the bottom of a frying-pan, put in the milk and heat gradually up to the boiling point. Have the toasted bread well buttered and spread it on a platter. Sprinkle lightly with salt and pour the hot milk over it, serving at once. Allow about a quart of milk for 10 or a dozen slices of bread.

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EGGNOG.

Beat the yolk of 1 egg until very light, add 1 tablespoon of sugar, and a speck of salt, and beat until creamy. Add very slowly 1 tablespoon of brandy, or more, if egg still has a raw taste. Add $\frac{1}{2}$ cup of milk or whipped cream and last of all the stiffly-beaten white of the egg.

ALBUMINIZED SHERRY.

Beat the white of 1 egg stiff, and beat in slowly sugar to taste and 1 tablespoon of sherry. Serve cold.

ALBUMINIZED ORANGE OR LEMON.

Add the juice of 1 orange or 1 lemon to the unbeaten white of 1 egg. Blend thoroughly and sweeten to taste. Strain over cracked ice and serve.

SANDWICHES FOR INVALIDS.

Scrape raw beef, season with a little salt and pepper, and spread between thin slices of bread. Put in oven until bread is a little brown, and the beef is heated.

GRAPE-WHIP.

Beat the white of an egg until it foams; to it add $\frac{3}{4}$ cup of grape-juice, in which 5 tablespoons of sugar have been dissolved and 1 cup of thick sweet cream. Whip and as the froth rises take it off and drain on a sieve. Pour the un-whipped part into a glass and pile the whipped part on top.

HINTS FOR HOUSEKEEPERS

SALAD.

One-fourth pound dressed fowl will yield 1 quart chopped meat. 1 quart salad will serve 10 persons.

ICE CREAM.

One gallon will serve 25 persons, or 30 served in sherbet glasses.

SOUP.

Two quarts soup will serve 8 to 10 persons.

COFFEE.

One gallon coffee makes 25 cups, or 40 after-dinner cups; $\frac{3}{4}$ pound coffee makes 1 gallon.

TEA.

One gallon to 40 or 50 people in after-dinner cups.

CHOCOLATE.

One gallon will serve 30 persons; $\frac{1}{2}$ pound makes 1 gallon.

WHIPPED CREAM.

One quart yields 25 spoonfuls.

LEMONADE OR FRUIT PUNCH.

One gallon to 30 people, served in punch glasses.

SANDWICHES.

One loaf bread will make 20 three-cornered or 10 large sandwiches; 1 pound butter to 3 loaves.

CROQUETTES.

One and one-half quarts meat makes 25 croquettes; 1 quart mixture fills 15 or 20 patties; 200 to 210 olives to 1 quart bottle.

NUTS.

One and one-half pounds salted nuts to 25 or 30 people.

CANDY.

One pound bonbons to 20 people.

THINGS YOU OUGHT TO KNOW

FIFTEEN USES OF A LEMON.

Few people realize the value of lemons, which cannot be overestimated; in cases of fever, sore throat or torpid liver the medicinal qualities are excellent.

1. Two or three slices of lemon in a cup of strong tea will cure a nervous headache.

2. A teaspoonful of lemon juice in a small cup of black coffee will relieve a bilious headache.

3. The juice of half a lemon in a cup of hot water taken on awakening in the morning is an excellent liver corrective and successful substitute for calomel and other alterative drugs.

4. A dash of lemon juice in plain water makes a cleansing tooth wash, not only removing the tartar, but sweetening the breath.

5. A lotion of lemon-juice and rose-water will remove tan and whiten the skin.

6. Lemon juice and olive oil is far superior to vinegar for a salad dressing—equal parts used for blending.

7. Lemon juice and loaf sugar is good for hoarseness.

8. Outward applications of the juice allay irritation caused by insect bites.

9. A refreshing drink is made by adding a fresh-beaten egg to lemonade, and

10. The same mixture when frozen makes a delicious ice.

11. If when boiling sago or rice a teaspoon of lemon-juice is added the kernels will be whiter and a delicate flavor is imparted.

12. An old-fashioned remedy for croup, we remember, is honey, alum and lemon juice.

13. We all know the value of salt and lemon juice for removing rust stains from white goods.

14. After the juice is extracted from a lemon the rind dipped in salt cleanses brass beautifully and conveniently.

15. It also removes unsightly stains from the hands.

TO REMOVE MILDEW.

Dissolve 1 pound of sal soda and 1 5-cent box of chloride of lime in about 1 gallon of boiling rain water. Dip the fabric up and down in this until the mildew is removed, then rinse in 4 or 5 waters. This will remove any kind of stain.—*Mrs. Alex. Cheek.*

TO REMOVE MILDEW.

Dip the stained cloth in buttermilk and lay in the sun.—*Mrs. Geo. Baucom.*

IRON RUST.

This may be removed by salt mixed with a little lemon juice; then put in the sun. If necessary use 2 applications. Another way it may be removed: Put the article into kerosene oil, allowing it to remain for some time. The rust will then become loosened and easily come off.—*Mrs. Geo. Baucom.*

CLEANING FLUID.

For cleaning carpets, rugs, mattings, silk and woolen goods, take 2 quarts of boiling water and dissolve 15 cents worth of Ivory soap in it. Let it stand in a cool place for 20 minutes, then add sulphuric ether, $\frac{1}{2}$ ounce; alcohol, 3 ounces; ammonia No. 26 F., $1\frac{1}{2}$ ounces.

FURNITURE POLISH.

Equal parts of boiled linseed oil, turpentine and vinegar mixed.

FOR CLEANING POLISHED BRASS.

Mix 1 ounce of oxalic acid, 6 ounces of rotten-stone, all in powder, 1 ounce of sweet oil and enough water to make a

paste. Apply sparingly and rub dry with flannel or chamois skin.—*Mrs. A. T. Barnes.*

FOR CLEANING SILVER.

Mix $\frac{1}{2}$ ounce fine salt, $\frac{1}{2}$ ounce of powdered alum and $\frac{1}{2}$ ounce of cream of tartar. Put them into a large porcelain or stone pitcher and put in 2 quarts of water. Stir until entirely dissolved, then put in bottles and cork closely. Pour some of the liquid into a bowl and wash the silver.—*Mrs. A. T. Barnes.*

If there is a full moon between 1st and 20th of April there will be frost within 3 days. If moon fulls after 20th no frost. If moon fulls between 15th and 30th of October there will be a killing frost in 3 days of full moon.—*Rev. Elias Dodson.*

MAGIC FURNITURE POLISH.

One-half pint alcohol, $\frac{1}{2}$ ounce resin, $\frac{1}{2}$ ounce gum-shellac, a few drops analine brown; let stand overnight and add $\frac{3}{4}$ pint raw linseed oil and $\frac{1}{2}$ pint spirits turpentine; shake well before using. Apply with cotton flannel and rub dry with another cloth.—*Dixie.*

FOR A BURN.

Cover with scraped Irish potato. Renew until ceases to pain; or, spread mentholatum or soft linen and bind to it, or use same for snake bite.

Beat the white of an egg until light, then mix with enough lard to form a paste. Spread on cloth and apply.

TO REMOVE STAINS.

Yellow stains in marble basins caused by dripping water can be removed with pulverized chalk moistened with ammonia. Apply with tooth-brush.

FOR COAL CLINKERS.

Place oyster shell in the firebox of the stove and they will be loosened, and if one is kept in stove constantly clinkers will not return.—*Mrs. C. M. Cooper.*

TO REMOVE RING STAINS MADE BY CLEANING FLUID.

The stain will disappear if the fabric is held in the steam from kettle for few minutes. The fabric must be perfectly dry or a serious accident may result of its closeness to the fire.

For a paste that will prevent wall paper from coming off take a sufficient amount of buttermilk; strain and put in a kettle. Heat and thicken with flour as for any other flour paste. This will not soil the most delicate paper. If the wall to be covered is crumbly brush over with the paste before putting on the paper and it will stick.

Lemon juice and salt will remove iron rust stains from white goods.

RULE FOR COOKING VEGETABLES.

All vegetables that grow above the ground should be cooked in fresh boiling water, to which salt has been added. All vegetables that grow under the ground should not be salted until they are cooked and all the water has been drained off.

Salt thrown on a coal fire when broiling steak will prevent blazing from the dripping fat.

A new enameled or agate ware kitchen vessel should be filled with clean water and placed over a hot fire. Just when the water begins to boil drop into it a teaspoonful of borax and a lemon cut in half. Let the water boil rapidly for ten minutes, then remove the vessel and do not empty it until quite cool. It is said that this is the best annealing process for such wares, and that it will prevent the enameled lining from chipping, which is the only fault that can be found in these articles.

If new tinware is rubbed over with fresh lard thoroughly

heated in the oven before it is used, it will never rust afterward, no matter how much it is put into water.

TO REMOVE INK STAIN.

Soak in sour milk. If a dark stain remains, rinse in a weak solution of chloride of lime.

TO SEED RAISINS.

Cover with hot water and let stand 15 minutes. Then remove seeds.

TO SOFTEN OLD PUTTY.

A red hot iron will soften old putty so that it can easily be removed.

TO REMOVE A GLASS STOPPER.

Heat the neck of the bottle a few seconds with a lighted match.

TO TOUGHEN LAMP CHIMNEYS.

Place the chimney in a pot of cold water, to which some salt has been added. Boil the water well and then cool slowly. Glass treated thus will withstand a sudden change of temperature.

TO CLEAN STOVEPIPE.

A piece of zinc put on live coals in the stove will clean out the stovepipe.

TO WASH MATTING.

Wipe off with a cloth wrung from salt water. This will prevent matting from turning yellow.

TO CLEAN GILDED FRAMES.

Gently wipe them with a fine cotton cloth dipped in sweet oil.

TO REMOVE GRASS STAINS.

Saturate the spot thoroughly with kerosene, then put in the wash tub.

TO REMOVE FRUIT STAINS.

Stretch the fabric containing the stain over the mouth of a basin and pour boiling water on the stain. If the stain has been fixed by time, soak the article in a weak solution of oxalic acid, or hold it over the fumes of sulphur.

Paraffine used on tops of preserve-glasses can be saved until the next season by washing in cold water and putting in a tin box with a tight lid.

Ivory knife handles that have become blackened may be cleaned by rubbing them with lemon dipped in salt, after which they should be washed in cold water, and they will be quite white again.

KITCHEN SUGGESTIONS

Buy a small paint brush and keep it in or near the grease used for greasing bread, cake pans, etc. Saves time and patience.

Never peel pumpkins; wash, cut up fine and cook, run through a fine sieve and you will find it fine and creamy.

Do not peel apples for mince meat. Simply wash them, cut out core and all specks, run them through the food chopper, and you have retained the very best part of the apple, and no one will ever notice the peel in the meat.

Wash all knives used for peeling onions or garlic in cold water and all odor will disappear. Also odor of onions on the hands will disappear if you let the water from the cold faucet run on them for a few minutes.

Turn pans in which onions have been cooked over a good pinch of salt on a hot stove lid to remove all odor.

Before baking potatoes, peel them and rub with bacon or butter. The outside will be a delicious brown, which can be eaten with the rest of the potato.

When cooking lima beans, rice or anything that foams or sputters onto the stove, drop a small lump of butter into the stewpan, and there will be no more trouble.

Roll pastry in one direction only. Turn the crust so as always to roll the one way.

White of egg beaten and dropped into a kettle of soup will clear it of all impurities. Remove egg when it curdles.

Add water to omelette; milk makes the eggs tough.

When baking pork and beans, drop in sliced carrot an hour before ready to serve.

WHAT RAW POTATO WILL DO.

Rub a raw potato over water marks in glasses or pitchers and the stains will disappear.

Fill the vinegar cruet with grated, raw potato, and let

stand a few hours, shake out, rinse with clear water and it will be beautifully clear, all stains having disappeared.

Bind grated raw potato on a bruise or burn and instant relief will be the result.

In using all canned commodities, they are much improved if opened several hours before being served. Remove the contents of the can, pouring over them a little boiling water; then drain and expose to the air in a cool place; salmon, shrimps and lobster if treated in this manner can hardly be told from the fresh fish.

HOUSEWIFELY ADVICE

Place an apple in the bread and cake boxes to keep bread and cake moist.

Add one or two tablespoonfuls of sugar to strong turnips when cooking.

Try rubbing tough meat with a cut lemon to make it tender.

Sprinkle clothes with hot water and a whisk-broom.

Mix stove blacking with a little ammonia to prevent its burning off.

Add a few drops of ammonia to the blue water to whiten clothes.

Wash dish towels in cold water with plenty of soap, and rinse in cold water every time they are used.

CLEANING SILVER.

Silver which is in general use may be kept in good condition without constant cleaning. Dissolve a tablespoonful of powdered borax in your dishpan of hot water; add a little soap, enough to form a lather, and put the silver into it. Let it stand for about three hours; then rinse the silver with clean cold water, and rub perfectly dry.

AN ECONOMICAL HINT.

When canning or spicing fruit, save the surplus juice in airtight jars, and when you make your home-made mince meat, pour these juices into the mixture.

In cleaning a large article where a quantity of gasoline is required, not a particle of the fluid need be wasted, as that remaining may be carefully filtered and used again. Filter paper can be bought at the drug store for two cents a sheet and it will remove every particle of dirt from the gasoline.

If a small uncorked bottle of kerosene oil is placed inside the case of a clock its daily evaporation will oil the works and tend to keep it in better running order, thereby avoiding a bill for cleaning and repairs.





